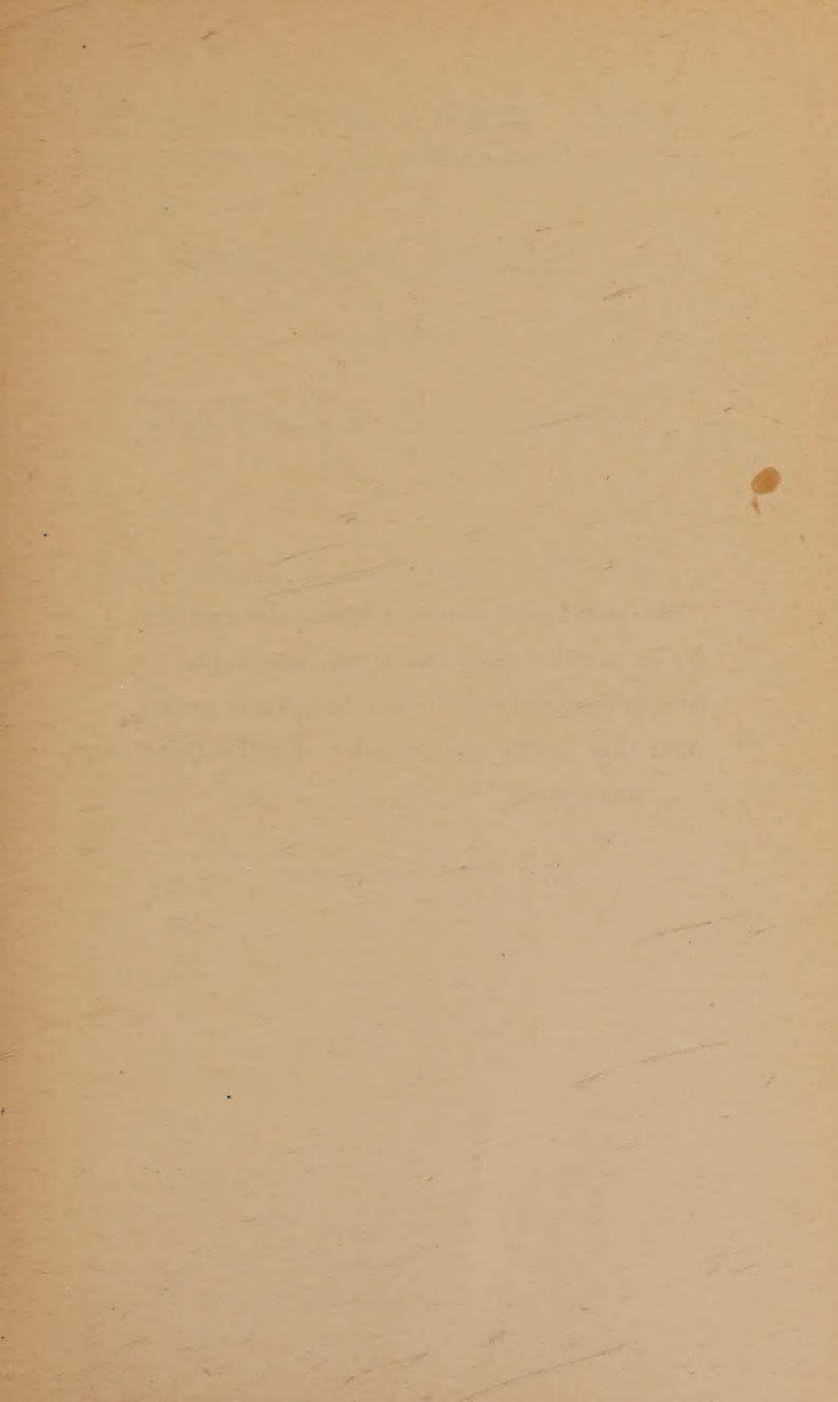


UP-TO-DATE COOK BOOK





“She can bake, she can broil, she can fry,
Ne’er a cake does she spoil, nor a pie,
She is perfectly neat, her temper is sweet.
And this is the reason why Up-To-Date is al-
ways meet.”

Up-to-Date Cook Book

PRACTICAL RECIPES

compiled by

The Ladies' Aid Society

of

Mt. Zion Reformed Church

Spring Grove, Pa.

Price, \$1.10 Postpaid

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Revised 1910
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PREFACE

Several years ago when Mt. Zion Reformed Congregation, a small and struggling church in a thriving village, found it necessary to provide a parsonage for the Pastor and his family, a committee of the Ladies' Aid Society decided to assist in raising the funds by publishing the Up-To-Date Cook Book.

The demand for the first edition of 1000 copies was so great that it was soon exhausted.

Another edition of 2000 copies was issued and this edition also has been sold.

Inquiries continue to reach us for copies of this book in such numbers that we concluded to get out a revised edition of 2000 copies, and take pleasure in introducing it to our readers.

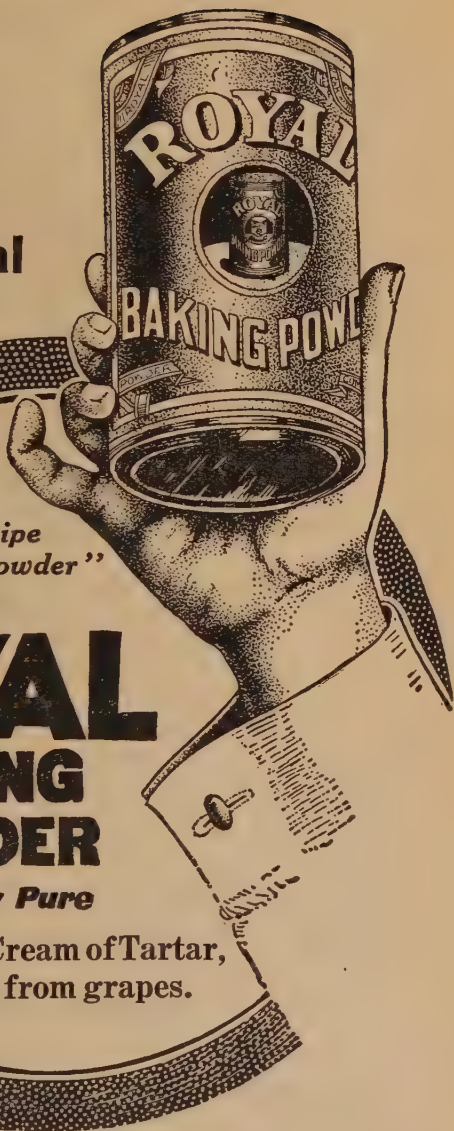
We feel sure you will prefer the revised edition to the former ones.

Every recipe contained in the book has been successfully used by the person supplying it.

Grateful acknowledgment is hereby made to the many kind friends who have contributed recipes and assisted us with valuable suggestions.

Attention is directed to the advertisements in this issue.

**Healthful
Reliable
Economical**

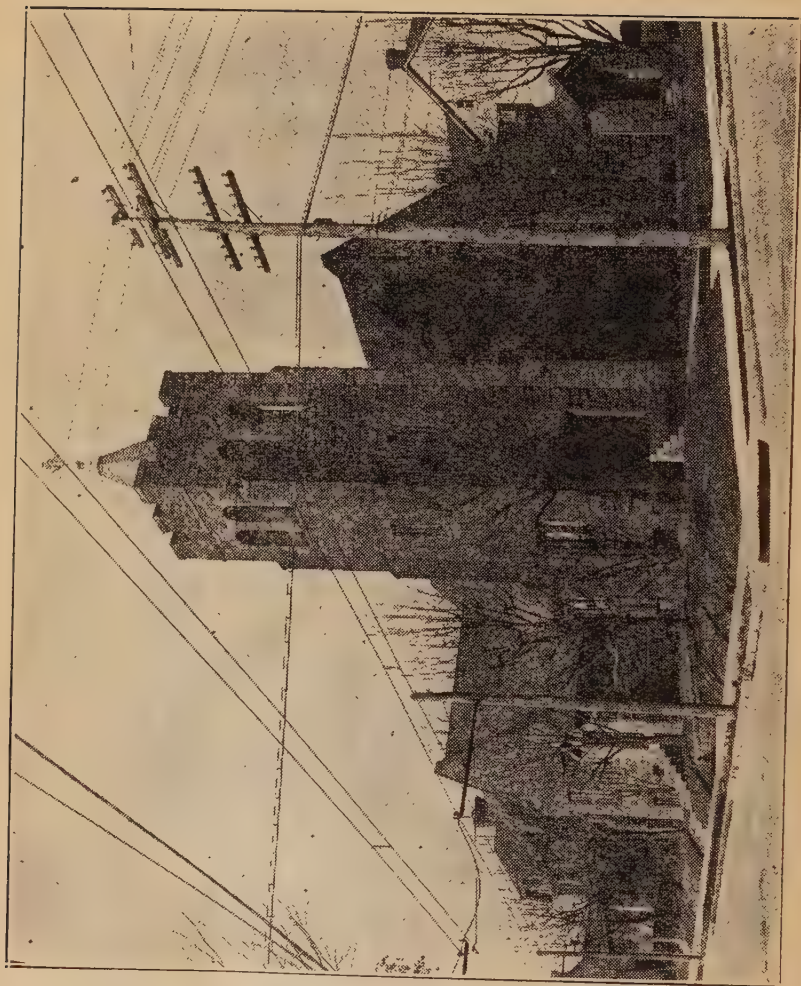


*When a recipe
says "baking powder"
it means*

ROYAL BAKING POWDER

Absolutely Pure

**Made from Cream of Tartar,
derived from grapes.**



MT. ZION REFORMED CHURCH
Spring Grove, Pa.

J. A. DEMPWOLF
Architect
Cassat Building
York, Pa.

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UP-TO-DATE

Soups

Suggestions: If soups, sauces or beef tea have an excess of fat, lay a piece of coarse brown wrapping paper or blotting paper on top to absorb the fat. Lift the paper and the liquid will run off. Repeat the operation until freed sufficiently.

If soup is over-salted, add a teaspoonful of sugar and a tablespoonful of vinegar.

A quart of water and a teaspoonful of salt is about the right proportion to a pound of meat.

Soups may be colored a rich amber by adding a small quantity of burnt sugar.

SOUP STOCK.

Two pounds of lean beef, chopped; one pound of veal, chopped; two pounds of bones, (beef, veal and mutton, cracked in several places); one-half onion, chopped; two or three stalks of celery, one carrot, cut into fine pieces; two bay leaves, one sprig of parsley, one turnip, chopped. Meat and bones should be raw, but if you have underdone beef or mutton, it may be used. Put all the ingredients, without salt or pepper, into a large, clean pot; cover it closely and set on one side of the range where it will not get real hot under two hours. This gives time to drain out the juices of the meat; then remove to a warmer place, stir well from the bottom and cook slowly five hours longer. It should

never boil hard, but bubble softly and steadily all the while. Fast boiling toughens the fibres and keeps in the juice which should form the body of the stock. When the time is up, lift the pot from the fire, throw in a heaping table-spoonful of salt and a teaspoonful of pepper and pour all into your stock pot. This should be a good stone crock or jar with a cover, and to be used for nothing else. See that it is free from grease. Put on the cover and set in a cold place until the next day; then take off every particle of caked fat from the top. Strain the skimmed liquid through a colander. Squeeze the meat hard to extract every drop of nutriment. This should give you about three quarts of strong stock; rinse the jar well and pour back the strained stock into it to be used as a foundation of several days' soups; season it highly and keep in a cold place.

A GOOD SOUP.

Put early three pounds of beef on to boil in three quarts of water, with one tablespoonful salt and one-quarter cupful rice. Boil slowly. About three-quarters of an hour before dinner put in one quart tomatoes, canned or fresh, three large potatoes, cut into blocks. When the tomatoes and potatoes are soft, mash them fine; a few minutes before taking off, put in one quart of corn, fresh or canned. The meat may be taken out and put into oven to brown when you put in the potatoes and tomatoes. Just before serving add a pinch of red pepper and a tablespoonful sugar.

Mrs. W. H. Emmert.

CALF'S HEAD SOUP.

Have butcher prepare a calf head. Soak in cold salt water for a short time. Put on to boil in enough water to cover it. Add the following

spices, either whole or ground, (whole preferred). Cloves, allspice, ginger, mustard, bay leaves, summer savory, (or a mixture of fine herbs). Put the spices into a cheese cloth bag with a weight in it, to keep it under the water, and remove when cooked. Boil slowly until meat can easily be taken from the bones. This should be done when it is hot. Place meat in a cool place and put bones in fresh water and boil over a hot fire for an hour or longer if necessary. Add to the broth in which the head was cooked, potatoes and onions. If desired you can also use peas, corn, cabbage and tomatoes. The best results are obtained if the vegetables are passed through a grinder. At same time place the brains in fresh water with a little salt and parboil them. When the head, bones and brains have been cooked and the vegetables are ready, prepare your meat by cutting it into dice or putting it through a food grinder, using the coarse cutter. Add the broth of the bones first and stir thoroughly, then the chopped meat and the brains. Have ready six or more (as the quantity of the soup requires) hard boiled eggs, chop fine, and add to soup in the kettle. When ready to serve add the juice of good sized lemon. Mrs. Geo. W. Welsh.

ASPARAGUS SOUP.

Boil one quart asparagus, cut into one inch length, in one quart of water until tender. Put through a colander and return to the water in which it was boiled. Heat one pint of milk; stir into it one tablespoonful of butter, rubbed with one tablespoonful of flour, cook a few minutes. Season and pour into the asparagus. When boiling hot, pour over bits of toasted bread, cut into dice. Serve at once.

Mrs. W. L. G.

BOUILLON.

Four pounds of chopped beef, one tablespoonful of sugar, one sliced onion, two quarts of cold water, one bay leaf, one small stalk of celery, or one-half teaspoonful of celery seed, a sprig of parsley. Put sugar and onion in sauce pan and brown, then add water and other ingredients. Simmer gently two hours. Strain through a sieve and clarify with the white of an egg. Boil a moment and salt last.

Mrs. A. Smith.

BEAN SOUP.

Soak the beans over night; put beef bones over fire with cold water to cover. Bring to a boil with the beans. When quite soft, press the beans through a wire sieve and put back to the broth. Season with salt and pepper to taste.

Mrs. S. Eyster.

BLACK BEAN SOUP.

Soak one quart black beans in plenty of water over night. In the morning cook the beans with one and one-half pounds of smoked ham bone, in the water they were soaked in. When soft, mash and sieve; add a pinch of pepper. Serve with slice of lemon, hard boiled eggs and a tablespoonful of sherry. Thin with hot water.

Marguerite.

CHICKEN CREAM SOUP.

To one quart of chicken broth, add two tablespoonfuls of rice and cook slowly for one-half hour. Put together one tablespoonful each of butter and flour, add to the broth, stirring continuously until smooth. Add a little grated onion and one pint of scalded milk, season and serve. The wings, giblets and feet (carefully skinned) make a nice broth for this soup.

Mrs. A. Smith.

CLAM BOUILLON.

Grind one dozen clams. Put through colander. Make egg balls as follows: Yolk of one egg, two egg shells of milk, flour enough to stiffen into balls, a pinch of baking powder. Season to taste. Add to clam broth one cupful of water, drop the balls into the boiling broth. Add one teaspoonful of corn starch to thicken slightly. Put into the dish before serving a few short pieces of celery. Mrs. A. Smith.

CLAM CHOWDER.

One and one-half dozen clams, one large onion, one-half dozen good sized potatoes, butter size of an egg, one pint milk, two tablespoons flour, pepper, salt, celery, or celery salt. Double with water the amount of liquor from clams, add potatoes cut in dice, onion, celery tops cut fine. Let boil until potatoes are soft. Add clams put through meat chopper, and boil not over twenty minutes. Add milk, then flour and butter rubbed together, with the yolks of two hard boiled eggs. Stir well to make smooth, and when ready to serve add whites of eggs cut in dice. Mrs. Philip H. Glatfelter.

CLEAR SOUP.

One small piece of ice to cool beef, one gallon of water, two pounds of beef cut fine, one dozen eggs. Add carrots, celery, turnips, bay leaf and cloves. Place in the kettle and boil thoroughly until the meat is well done, when the ingredients will settle to the bottom. Strain through a cloth to clear. F. Johnston.

CORN SOUP.

No. 1—Twelve ears of corn, cut through the grain and scraped. Put in two quarts of hot

beef or chicken broth, season with salt and pepper and thicken slightly with one and one-half tablespoonfuls of corn starch. Boil fifteen minutes before adding flour and ten minutes after.

Maude Ziegler.

No. 2—One dozen ears of corn cut and scraped, one quart of water; boil ten minutes, then add one quart of rich milk, season with salt, pepper and butter. Thicken with one tablespoonful of flour. Boil the whole ten minutes longer and turn into soup tureen over two well beaten eggs.

CREAM OYSTER SOUP.

Twenty-five oysters drained, one pint of milk, two tablespoonfuls of flour, one tablespoonful of butter. Place oysters in a sauce-pan, dry, and heat for a moment. In another pan place the milk; boil, and add the butter and flour rubbed together; stir a moment over the fire; add last the oysters and one teaspoonful of salt. Bring to a boil and serve.

CREAM OF POTATO SOUP.

Put one and one-half pints of milk into a farina boiler. In this boil one piece of parsley, two pieces of celery and an onion the size of a hickory nut. Pare four large potatoes; cover with water and boil soft. Pour the water into the boiling milk; mash the potatoes and stir them into the milk and water. Season with salt and pepper. Just before serving, beat one egg thoroughly, putting a tablespoonful on each plate. Pour the soup over it and serve immediately.

CREAM OF CELERY SOUP.

Take one pint of finely chopped celery, piece of onion the size of a quarter, boil in two quarts

of water for one and one-half hours. One pint of water should remain when done cooking. Put one pint of milk in a double boiler; mash and sieve the celery; add water, salt and pepper and a piece of butter the size of a small egg. Thicken with corn starch. Maude Ziegler.

EVERYBODY'S SOUP.

Put two ounces of butter into a sauce-pan; slice two large onions and fry to a nice brown in the butter; add three pints of milk and mix smooth with it one pint of mashed potatoes. Pepper and salt to taste and serve very hot with small crisp oyster crackers. Mrs. W. L. G.

GIBLET SOUP.

Put the giblets, with the tips of the wings and the rough pieces of one chicken, into a quart and a pint of water; bring to boiling point. Simmer slowly for an hour; add one small onion, six cloves, a sliced carrot and two bay leaves. Simmer one hour longer. Strain; cut the giblets into fine pieces; add them to the soup. Season and pour into the tureen over three slices of lemon and one sliced hard boiled egg.

MILK SOUP.

One cupful of flour, one-half teaspoonful of Royal Baking Powder, a pinch of salt, two eggs, sufficient milk to make a batter that will drop from a spoon. Drop the batter by small spoonfuls into two quarts of boiling milk. Stir briskly, add one tablespoonful of butter. Boil three minutes. Season and serve.

Rice soup can be made the same way, by adding one-half cupful of boiled rice before serving. Mrs. Alderfer.

MOCK TURTLE SOUP.

Clean one calf's head, put to boil in cold water with the following meats, viz: a small ham knuckle, a veal bone, some scraps of cold cooked meat, six or eight good sized tomatoes, two onions, one carrot, a few pieces of celery, and three pieces each of allspice, peppers and cloves. When the calf's head is sufficiently cooked, remove it; separate the meat from the bones and cut into small pieces. Lay this meat aside. Now thicken your soup with browned flour to give it the required thickness. Boil two hours longer, strain and set to boil over a moderate fire again. Then cut up two hard boiled eggs, one lemon, into small pieces. Add the eggs, lemon and meat from calf's head, salt and a little wine (or Worcestershire sauce), to the soup and it is ready to serve. Serve very hot.
Chef.

NOODLE SOUP.

Take one quart of flour, four eggs. Work into a stiff dough. Roll out very thin; lay aside for an hour. Roll into a tight roll and cut into very thin slices and lay aside to dry. Drop noodles into chicken or beef broth and boil twenty minutes. Mrs. A. D. Alderfer.

OYSTER SOUP.

Strain liquor from two dozen oysters, having heated half a gallon of new milk. Rub three ounces of butter into a little flour and stir into the milk; add the liquor and let boil. Then add oysters and three dozen crackers.

Mrs. Eshelman.

PUREE OF PEAS.

Two quarts of green or canned peas, a few sliced potatoes; boil in two quarts of water un-

til very soft; skim the potatoes and peas out and put them through colander. Put them back into the pot and boil, seasoning with white pepper and salt. Just before serving pour into it a pint of cream or milk, and a good-sized lump of butter. Let it come to a boil and serve with a few pieces of toast cut into dice and finely chopped parsley.

Mrs. Dick.

PUREE OF POTATOES.

Four medium sized potatoes, one tablespoonful of onion juice, one tablespoonful of flour, one pint of milk, one tablespoonful of butter, salt and pepper to taste. Pare the potatoes and soak in cold water for half an hour, then put them into boiling water and boil slowly until you can pierce them with a fork. Put the milk into a farina boiler; rub the butter and flour together until smooth, then stir into the boiling milk. Stir until it thickens, then add onion juice, salt and pepper. Drain the potatoes and mash them through a colander. Add to them the milk, stir and press through a sieve. Then return to the farina boiler, boil five minutes and serve.

Mrs. Schroder.

TOMATO SOUP.

No. 1—Two pints of cold water, one pint of tomatoes, one onion sliced thin, boil nearly an hour, then strain and add one teaspoonful of soda. Stir until it stops foaming, then add a lump of butter the size of an egg, one pint of sweet milk and three tablespoonfuls of rolled crackers. Let come to a boil and serve.

Mrs. S. Wolf.

No. 2—One shin bone, one-half can of tomatoes, parsley, celery tops, pepper and salt, a pinch of soda. Boil bone, parsley, celery tops

and seasoning well. Half an hour before dinner add tomatoes, and near serving time strain and add a pinch of cayenne pepper and as much baking soda as will lie on the end of a knife. Let boil up once or twice and serve.

Mrs. Charles Bayler.

No. 3—One quart can of tomatoes, one pint of water or stock, one tablespoonful of butter, two tablespoonfuls of flour rubbed into the butter, one teaspoonful of sugar, one small onion, a spray of parsley, one bay leaf, salt and pepper to taste, one-quarter teaspoonful of baking soda.

Miss May Gilbert.

No. 4—One quart of tomatoes, one small onion, three stalks of celery. Boil this mixture three-quarters of an hour, mix together a scant half cupful of flour, a cupful of milk, a tablespoonful of sugar, two tablespoonfuls of salt, a large tablespoonful butter and a pinch of red pepper. Pour this into the boiling tomatoes after it has thickened; strain through a sieve and serve very hot. If the tomatoes are very acid add a pinch of soda before putting in the thickening.

Maud Ziegler.

VEGETABLE SOUP.

No. 1.—One shin of beef or veal; cover with cold water and let it slowly come to a boil. Skin and add a few small potatoes, diced; one turnip, one carrot, a few pieces of celery, a little chopped cabbage, two tablespoonfuls of barley and rice, two ears of corn, one small onion, two tomatoes, one pint of string beans, cut fine; one-half cupful of soup beans. Cook the barley, rice and soup beans separately until soft, and add when soup is almost finished. Season with salt and pepper.

Mrs. Kepner.

No. 2—Boil one-half cupful of rice in three quarts of beef broth for one-half hour. Chop fine one-half of a small head of cabbage, three stalks of celery, one cupful of soup beans, one cupful of corn, two small turnips, one onion, a little parsley; add to the boiled rice and broth, and boil for one-half hour. Then add three potatoes cut small and two tomatoes. Season with salt and pepper. Boil for twenty minutes and serve.

Amanda Geiger.

VERMICELLI SOUP.

Vermicelli Soup is made the same as Noodle Soup, using vermicelli instead of noodles.

EGG DUMPLINGS FOR SOUPS.

Rub the yolks of two hard boiled eggs to a smooth paste with a little soft butter. Season to taste with salt, pepper and nutmeg. Add the beaten whites with sufficient flour to enable you to form the dough into little balls the size of marbles, but do not have them too stiff. Drop them into the boiling soup for a few minutes to cook the flour.

EGG BALLS FOR SOUPS.

Rub the yolks of three or four hard boiled eggs to a smooth paste, with a little melted butter. Season with salt and pepper. To this add two raw eggs, beaten in lightly, and add enough flour to hold the paste together; mould into balls with floured hands and set in a cool place until just before you serve the soup. Put them in carefully and boil a minute, then serve.

CROUTONS.

Cut stale bread into squares. Butter all sides and brown in oven. These to be dropped into soups.

CREAM CORN SOUP.

Put as much water in kettle as you desire soup; let come to a boil, then add sufficient grated corn to the water to make it like a thick gravy. Boil ten minutes, stirring continuously; add one cup of cream, one tablespoonful of butter, salt and pepper.

DELICIOUS BEAN SOUP.

Soak a pint of white beans. Boil till perfectly soft; put through colander, leaving enough water with them to make a very thick gravy. Return to stove, add one cupful of cream, plenty of good butter, salt and pepper. Serve sprinkled with plenty of toasted bread crumbs.

Mrs. E. H. Bitner.

Fish

“There are as good fish in the sea as ever were caught.”

BAKED FISH.

Shad, Rock, White and Blue fish may be baked.

For baking draw the intestines out at the gills, do not split the fish. Make a stuffing as follows: One cupful of bread crumbs, a few drops of onion juice, one teaspoonful of salt, one tablespoonful of melted butter, a dash of pepper. Fill the fish with this and with a stitch fasten the fish together, drawing the jaws down in place. Cut gashes one inch apart on one side of the fish and put into each one a strip of fat salt pork. Place three or four pieces of bacon in the bottom of a baking pan and add a cupful of water. After dusting the fish with salt, pepper and flour place in the pan on top of the bacon, covering the tail with oiled paper. Bake in a hot oven allowing fifteen minutes for each pound of fish. Baste every ten minutes. When done lift carefully and serve on platter, garnishing the sides with potato balls and parsley. Over the center of the fish put a few thin slices of lemon, covered with finely chopped parsley. Serve with Hollandaise sauce. Small fish may be stuffed with mashed potatoes, seasoned with salt, pepper and onion juice, and bake in a quick oven half an hour. Cooked fish should always be cut with a silver knife. Lydia Albright.

FRIED FISH.

Clean, wipe dry, both outside and inside. Sprinkle with flour and season with salt. Fry in hot butter or sweet lard. Half lard and half

butter makes a good mixture for frying fish. As soon as the fish are fried to a good brown, take them from the pan and drain in hot strainer. Garnish with parsley.

PLANKED SHAD.

Take an oak or hickory plank, 1½ inches thick, 12x15 inches, heat well before using and spread with butter. Split the shad down the back; dredge it with salt and pepper; spread it open, skin side next to the hot plank; place in oven or before an open fire. To tell when done pierce with a fork. If the flesh be flaky it is done. White fish are excellent when cooked in this manner.

K. R. G.

CREAMED CODFISH.

Pick into small pieces enough fish for one meal; wash well and pour over it hot water and let soak a half hour; drain and put fish into the frying pan with one pint of milk and one cupful of cream. Let come to a boil, then add one tablespoonful of butter mixed with two tablespoonfuls of flour and a little cold milk. Stir into the fish and let simmer slowly for a few minutes. Serve with mashed potatoes. Amanda Geiger.

HALIBUT STEAK.

Shape into cutlets, season with salt and pepper. Dip first into egg then into cracker dust or bread crumbs, and immerse in hot lard, same as for oysters.

Mrs. W. L. G.

SALMON CHOWDER.

Chop fine one-half medium sized head of cabbage and one onion. Salt to taste and set aside twenty minutes, mix thoroughly with one can of salmon; add a little vinegar. May be served with or without lemon. Excellent for picnics.

Mrs. A. D. Alderfer.

SALMON CROQUETTES.

One can of salmon, one egg, salt and pepper to taste, one-half teacupful of milk, four boiled potatoes, half cupful of bread crumbs. Mix thoroughly, mould into croquettes; dip into egg and cracker dust; fry in hot lard.

Mrs. A. P. Frantz.

CODFISH BALLS.

No. 1.—One quart mashed potatoes, one tablespoonful of French mustard, butter the size of a walnut, two pounds of codfish, three tablespoonfuls of milk; wash the codfish, put it over the fire covered with cold water; let come to a boil, then drain and cover again with cold water, letting it boil this time until done. Pick and remove the bones from the fish; mix all the ingredients together, form into balls and fry.

No. 2.—Boil the fish until done. When cold, pick into small pieces, removing bone and skin. Take an equal quantity of mashed potatoes, mix well and add one tablespoonful butter and two eggs well beaten. Mould into small balls and fry in hot fat until a nice brown. Serve at once.

Amanda Geiger.

FISH BALLS.

No. 1.—After removing all the bones and skin from the fish, pick into fine pieces. Mix these with a quantity of mashed potatoes, a piece of butter and a little milk (or any fish sauce for boiled fish), sufficient to moisten, you can make it into balls. Fry in butter on both sides to a light brown.

Mrs. W. L. G.

No. 2.—One cupful of salt fish, one pint of potatoes, one teaspoonful of butter, one egg well beaten, one-fourth saltspoonful of pepper, more salt if necessary. Mash and beat the fish and

potatoes until very light; add butter and pepper, and when slightly cooled add the egg. Roll into cakes and fry in smoking hot lard one minute.

SHAD ROE CROQUETTES.

Drop one pair of well-washed roe into a sauce pan of boiling salted water; cover and place where the water will barely simmer for twenty minutes. Drain carefully, and with a fork pull off all the thin membrane and thoroughly break up the roe. Scald one cupful of milk in a double boiler; add to it one tablespoonful of butter and two tablespoonfuls of flour, rubbed together to a paste, and stir into the mixture until smooth and thick. Add the prepared roe and the slightly beaten yolks of two eggs; stir for a moment and take from the fire. Add one teaspoonful of lemon juice, one teaspoonful of onion juice; one teaspoonful salt and a dash of cayenne pepper. Turn out on a greased platter and set aside. When cold form the mixture into small croquettes, dip each into slightly beaten egg, roll in fine bread crumbs and fry golden brown in smoking fat. Serve with cream sauce.

WHITE FISH, BROILED.

Wash and drain, sprinkle with pepper and salt, lay with inside down on a broiler, cook over fresh bright coals, when browned turn over and brown the other side, place on a hot platter and place small bits of butter over it. Other fish may be done the same way. — M. G. W.

FRIED EELS.

Cut the eels into pieces two inches long. Wash and wipe dry. Roll in cracker dust. Fry to a crisp brown.

Oysters, Etc.

Shell fish should all be served very hot.

RAW OYSTERS.

Only oysters fresh from the shell, should be served raw. Served on the half shell, they may be chilled by placing the shells in crushed ice on the plate from which they are to be eaten. Or they may be placed in the hollow of a cake of ice, made by placing a hot iron on the ice, after all the water is emptied from the hollow. Garnish the plates with parsley or cress. Serve with sections of lemon and provide horse radish grated and tabasco sauce, as the individual taste differs. Clams may be served the same way. Only, the large and coarser varieties of clams are not so palatable raw.

ANGELS ON HORSEBACK.

Select large, plump oysters and a same number of very thin slices of bacon. Dry the oysters and season them with black pepper. Wrap each in a slice of bacon and pin with a wooden tooth pick. Drop into a hot frying pan sufficient prepared oysters to cover the bottom of the pan. Turn them quickly several times until the bacon is lightly browned. Serve at once on a hot plate over butter toast.

BROILED OYSTERS.

Use large oysters; dry with a towel. Season with salt and cayenne pepper on both sides. Have your gridiron hot. If it hisses by dropping on a drop of water it is ready. Cover the gridiron with oysters. As soon as browned on one side turn and brown on the other. Put them in a heated dish and serve at once. G.

BROILED OYSTERS WITH SAUCE.

Drain the oysters and dry with a cloth; broil oysters on gridiron and serve with the following sauce poured over them. Serve on squares of buttered toast. Sauce: Put one tablespoonful of butter in a frying pan and stir until brown; add then two tablespoonfuls of flour. Mix well and brown; then add one pint of oyster liquid and stir constantly until it boils. Season with salt and pepper. G.

DEVEILED OYSTERS.

To one quart of oysters chopped fine, add one tablespoonful of prepared mustard, two tablespoonfuls of Worcestershire sauce, pepper, salt and a half cupful of butter. Add the oyster liquor and thicken with cracker dust, binding the whole with two well beaten eggs. Bake on the half shell until nicely browned and serve hot. S.

FRIED OYSTERS.

Take large oysters, lay between cloths to dry. Dip the oysters into cracker dust, beat up two eggs at a time, dip the oysters into this and then again into the cracker dust. Fry in hot butter and lard, or immerse in hot lard.

Mrs. C. B. Schneder.

OYSTER COCKTAIL.

Put four, five or six small oysters in a very small goblet. Cover oysters with a dessert-spoonful of catsup and a little horse-radish; season to taste with salt and cayenne pepper. Garnish with a small piece of white celery.

Mrs. K. L. Schroder.

OYSTERS IN CASES.

Wash twenty-five oysters. Put them into a sauce-pan; bring to a boiling point; drain, sav-

ing the liquor. Have ready the white part of three heads of celery sliced and parboil fifteen minutes; drain, saving the water. Mix the celery and oysters together. Put two tablespoonfuls of butter and two of flour into a saucepan. Add the oyster liquor and sufficient of the water in which the celery was boiled to make one pint; stir until boiling. Add a teaspoonful of salt, a saltspoonful of white pepper, rub the spoon with a clove of garlic. Take the mixture from the fire; add the oysters and celery and the yolks of two eggs. Serve in pattie shells or paper cases.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

OYSTER LOAVES.

With a sharp knife cut off the tops of six French rolls and scrape out the crumbs; brush with melted butter inside and out and set in oven until crisp. Pick over and drain 25 large oysters, put them in a saucepan and shake over the fire until the gills ruffle, then drain them again. Put the liquor drained from them into a cup and add sufficient rich milk to measure three-quarters of a cupful. With this make a cream sauce, using one tablespoonful flour, one tablespoonful of butter, one-quarter of a tea-

spoonful of salt, one-quarter teaspoonful of pepper and a dash of mace. Simmer three minutes, add the oysters and one-half teaspoonful lemon juice. Set over hot water for five minutes, fill loaves. Replace the covers and serve at once.

Mrs. W. L. G.

OYSTERS AND MACARONI.

Break the macaroni into short pieces, stew in salt water until well done and drain, put a layer of macaroni in a pudding dish, then a layer of oysters, pepper, salt and bits of butter, alternate layers of macaroni and oysters until the dish is full, having macaroni for the top layer. Bake a light brown.

Mrs. E. H. Bitner.

OYSTERS A LA NEWBURG.

Heat a pan very hot, drain the oysters and pour them in. To twenty-five oysters, allow butter the size of a walnut, a dash of pepper and a saltspoonful of salt. Stir until the oysters curl, then quickly add the beaten yolk of an egg, mixed with four tablespoonfuls of milk or cream. When all these are thoroughly mixed, add two teaspoonfuls of sherry. Stir well but do not allow the mixture to boil. Serve on squares of toast.

OYSTER PATTIES.

One quart of oysters, one chopped egg, one-half cupful flour, one-quarter cupful butter, pepper and salt to taste. Drain the oysters; boil the broth; add flour, butter, egg, pepper and salt. Add the oysters last. To make the patties use one quart of flour, one-quarter pound of butter and lard mixed, one teaspoonful of salt. Use water or milk; mix together and roll thin, the same as for biscuits. Form a ridge about crust. Bake and serve with the oysters.

Flem Johnson.

OYSTER PIE.

No. 1.—Make a paste as for rich biscuits; line a pudding dish and put in a layer of oysters, season with crumbs of butter and salt. Add a layer of cracker crumbs, then oysters and seasoning and proceed until a quart of oysters has been used. Then add the milk and some of the oyster liquor. Cover with the crust and bake. The yolks of two hard boiled eggs, chopped fine and mixed with cracker crumbs, makes it a richer dish. G.

No. 2.—Line a pudding dish with rich pastry, pour into it a quart of raw oysters. Add enough milk to cover the oysters, a half cupful of cracker dust, and butter the size of an egg. Season to taste. Cover the dish with crust and bake in moderate oven for one-half hour. May be served with hot milk. One cupful of potatoes, first boiled, then sliced, may be used instead of cracker dust. Mrs. A. P. F.

OYSTERS ON TOAST.

Brown two tablespoonfuls of butter in a pan. Add twenty oysters well drained. Fry until a golden color then pour over them one-quarter pint of hot oyster liquor. Season with salt and pepper. Put toast on a platter and pour the oysters and liquid over it. Alpha.

SCALLOPED OYSTERS.

Butter a deep earthen dish; make a layer of oysters, then a layer of cracker crumbs; continue thus until the dish is filled. Season each layer with pepper, salt and butter. Have layer of cracker crumbs for the top layer. Add enough milk to moisten the whole. Bake brown.

Mrs. C. B. Schneder.

DEVEILED CRABS.

One quart of crab meat, three hard boiled eggs, one tablespoonful of chopped parsley, one teaspoonful of cayenne pepper, a little chopped onion, one pint of cream sauce or dried bread crumbs; salt to taste. Mix and fill crab shells. Dot with butter and bake a nice brown. M. Z.

CRABS A LA NEWBURG.

For each cupful of picked crab meat allow the yolks of two hard boiled eggs, one heaping teaspoonful of flour, two tablespoonfuls of butter, one-half a cupful of cream and two tablespoonfuls of sherry. Mash the yolks to a paste with the flour and one-half the butter. Put in a double boiler. When melted, add gradually the cream, stirring until thickened, then the crab meat and a seasoning of salt and pepper. Steam five minutes then add the remainder of the butter cut fine, and the sherry. Serve on toasted crackers.

SOFT SHELL CRABS.

Lift the shell and remove the spongy substance on both sides, then pull off the apron by putting thumb under the point in the middle of the under shell. Wipe dry and while alive put in a pan and fry brown in hot butter. Season with pepper and salt. Serve with tartare sauce, and garnish with lemon and parsley.

Sallie Kepner.

TO DRESS AND BOIL A LOBSTER.

Plunge lobster into a kettle of warm water. Add salt and stand it over the fire. Boil from one-half to three-quarters of an hour. Cooking too long makes the meat tough. When done break in two and take away the claws; remove the green substance, the coral and lady which

are found under the head. Pick out the meat from the tail shell in one piece, being careful to remove the vein running entire length of tail. The lady, the vein and the spongy substance are the only parts not eatable. Serve the meat cold with hard boiled eggs, garnished with parsley. Season to taste. Mrs. Acker.

STEWED CLAMS.

Use sufficient clams for people to be served. Half a dozen for each person. Get all the liquor you can and use equal quantity of water. Stew half an hour, and skim while stewing. Add butter, milk and pepper to taste, then stew fifteen minutes longer. A. B. C.

ROAST AND STEWED SHELL FISH.

Shell fish may be roasted or stewed in the shell. Roasting is done over a clear fire or in a pan placed in a hot oven. Steaming is done over boiling water or in piles of wet sea weed. When the shells open in either process, the upper shell is removed, a bit of butter put on the meat and they are served in the under shell.

B. C. D.

FRIED FROG LEGS.

No. 1.—Scald the legs with water, to which a little vinegar has been added. Dry thoroughly, dip in egg and bread crumbs; season with salt and pepper. Fry in smoking hot fat until a delicate brown. Serve on a bed of water cress or parsley garnished with lemon.

No. 2.—Cover the legs with hot water, to which has been added lemon juice, and let them stand five minutes. Drain and roll in bread crumbs, season with salt and pepper and saturate in butter. Serve on toast with tartare sauce.

K.

Fish and Meat Sauces

“For palates grown callous, almost to disease,

Who peppers the highest is surest to please.”
—Goldsmith.

SAUCES.

Egg sauce is always served with boiled salmon.

Venetian makes a dressing for fish of little flavor, such as haddock and white.

Tartare is served with different kinds of fish.

Piquant and tomato sauces are served with fish and meats.

Curry is used with meats, vegetables, eggs and fish.

Bechamel sauce is used with vegetables.

Chestnut sauce is best served with fowl.

BECHAMEL SAUCE.

One heaping tablespoonful of butter; melt it and work into it the same amount of flour, being careful that it is smooth. Add to these one gill each of stock and milk. Cook until it boils, stirring constantly. Remove from the fire. When it has cooled add the well beaten yolks of two eggs. Heat without boiling before serving.

CHESTNUT SAUCE.

Peel the chestnuts and blanch; put the nuts into a sauce pan, allowing half pint of stock to a half pound of nuts. Add a little piece of lemon peel. Simmer until the nuts are soft enough then pass through a sieve. Add salt and a half cupful of cream. Simmer gently until hot. If the sauce should be thin, thicken with a little flour. If too thick add more cream. Serve very hot.

FOR COLD MEATS.

Four eggs well beaten, one tablespoonful mixed mustard, one tablespoonful butter, one teaspoonful of salt, half teaspoonful pepper, eight teaspoonfuls of sharp vinegar. Cook over boiling water until thick. J. F. G.

CRANBERRY SAUCE, NO. 1.

Two quarts cranberries, one quart of water, two pounds of sugar. Place cranberries in a porcelain kettle with the water, and boil until they pop. Press them through a sieve and add the sugar. Let boil up once and turn into a mould. Serve with poultry or game. H. H.

CRANBERRY SAUCE, NO. 2.

One quart of cranberries, one pint of water, two cupsful of sugar, one lemon sliced and boiled with the berries. Let berries boil until they pop. Strain, add the sugar and let them come to a boil. Mrs. M. Hoke.

CREAM SAUCE.

Melt one tablespoonful of butter. Work into it the same amount of flour. Add one-half pint of milk. Season with salt and pepper. For onion sauce, add to the above one or two small onions chopped fine.

CUCUMBER SAUCE.

Pare two large cucumbers and grate; add one teaspoonful of salt, half a teaspoonful of paprika, and two tablespoonfuls of whipped cream. A few drops of tabasco sauce or a little lemon juice may be added.

CURRY SAUCE.

One pint of milk, one tablespoonful each of flour and butter. Add to these one teaspoonful of chopped onion, one teaspoonful of curry powder and salt.

DRAWN BUTTER.

Two tablespoonfuls of butter, one tablespoonful of flour, one-half pint of boiling water, one-half teaspoonful of salt. Mix the flour and butter together and pour over it the boiling water, stirring constantly until it thickens, then add the salt. Make a smooth paste and remove same from fire as soon as it thickens.

EGG SAUCE.

Beat one raw egg into one tablespoonful of hot drawn butter, or pour hot drawn butter over two hard-boiled eggs cut fine.

GRAVY FOR TURKEY.

Boil the heart and gizzard till very tender; chop fine. Take from the dripping pan in which the turkey was roasted as much of the liquor as desired. Take one spoonful of flour mixed with cold water; pour slowly into the hot liquor, stirring constantly. Cook three minutes. Salt, pepper, then add the chopped heart and gizzard.

HOLLANDAISE SAUCE.

No. 1.—Two tablespoonfuls of butter, one tablespoonful of flour, one-half pint of boiling water, one-half teaspoonful of salt. Mix the flour and butter together and pour over it the boiling water, stirring it constantly until it thickens, then add the salt. Make a smooth paste and remove same from the fire as soon as it thickens. Add gradually yolks of two eggs well beaten then the juice of half a lemon, a teaspoonful of onion juice and a small sprig of parsley. Serve with fish and fish croquettes.

No. 2.—One-half cupful of butter, one tablespoonful of lemon juice or vinegar, two beaten yolks, a pinch of salt and cayenne. Put butter, yolks and vinegar into a pan; place pan in boil-

ing water and when it thickens remove from fire and add seasoning. If it cooks too long it curdles. One-half cupful of hot water may be added last.

Mrs. E. V. Moulton.

MINT SAUCE.

Take fresh spearmint, strip the leaves from the stem. After washing, dry them on a cloth, chop very fine and add to three heaped tablespoonfuls of mint, one tablespoonful of sugar, half teaspoonful of salt, and two dashes of pepper. After thoroughly mixed, pour over it gradually six tablespoonfuls of good vinegar.

A. E.

PARSLEY SAUCE.

Put into a sauce pan one teacupful of liquor from fish, one teacupful of milk. When boiling add one tablespoonful of flour, creamed with one heaped tablespoonful of butter. Pepper and salt to taste; add one heaped tablespoonful of minced parsley.

PIQUANT SAUCE.

Heat one cupful of meat liquor to boiling and season. Pour it over two spoonfuls of butter browned with one of flour. Add a teaspoonful of made mustard, a little onion juice, a large spoonful of vinegar, and some parsley.

TABLE MUSTARD.

Put on to boil one cupful of vinegar, add two teaspoonfuls of salt, two tablespoonfuls of sugar, butter the size of an egg. When boiling add one cupful of mustard mixed with enough cold vinegar to wet it. Boil a moment and bottle.

TARTARE SAUCE, NO. 1.

Mix together one teaspoonful of mustard, one saltspoonful of powdered tarragon, one-half as much pepper, one saltspoonful of powdered

sugar. Add the yolks of two eggs and stir well. Add gradually half-cupful of olive oil, thinned with half-tablespoonful of tarragon vinegar. Then add one tablespoonful each of chopped capers and parsley.

TARTARE SAUCE, NO. 2.

To one cupful of mayonnaise dressing add a tablespoonful of capers, one tablespoonful of chopped cucumber pickles, one tablespoonful of chopped parsley, one teaspoonful of onion juice. Mix well and serve.

TOMATO SAUCE, NO. 1.

One pint of stewed tomatoes, butter the size of a walnut, one tablespoonful of flour, a few slices of onion, one bay leaf, one sprig of parsley; salt and pepper to taste. A. E.

TOMATO SAUCE, NO. 2.

Cook together one can of tomatoes, four pepper-corns, one sprig of parsley, two cloves, one sprig each of thyme, marjoram and a bay leaf. Thicken with a tablespoonful of flour. Simmer ten minutes; season with salt and a spoonful of butter. Pour over the meat or fish with which it is to be served.

VENETIAN SAUCE.

Make a rich drawn butter sauce and add to it the juice of half a lemon, one tablespoonful each of parsley and capers cut fine. Season with salt. These seasonings are enough for two tablespoonfuls each of flour and butter, and a pint of water.

“Kitchen Bouquet” is a preparation that should be in every kitchen.

Poultry

A Suggestion:

Young hen turkeys are the best for roasting. The legs should be black and the skin white. Broad and fat breasts and short necks are also very desirable. Old hens usually have reddish and rough legs. Old gobblers have reddish legs and long spurs, young ones have black legs and small spurs. The meat of an old gobbler is strong and tough. Mrs. E. H. Bitner.

Very few cooks ever think of roasting a turkey any other way than with the back to the pan. This is a mistake. There seems to be a demand for well-browned breasts, but in browning the breast they sacrifice the sweetness of that part of the fowl. The best way to prepare a turkey is to roast it with the breast down. The breast is turned to the bottom of the pan, and instead of being dry and tasteless when it is served, is richly flavored, and as sweet and juicy as one would care to have it. When a turkey is prepared in this way the juice of the dressing, and all the daintier touches flow down toward the breast of the fowl, and when the white meat is served you get the full benefit of every flavor added during the process of roasting, and in addition thereto the distinctive flavor of the fowl itself. Mrs. Keller.

Singe all poultry with alcohol.

Dip quail into melted butter for broiling.

BROILED CHICKEN, NO. 1.

Cut open at the back and place in a broiler over bright hot coals, turning frequently, about fifteen or twenty minutes. Season with salt, pepper and bits of butter. Serve on a hot platter.

BROILED CHICKEN, NO. 2.

Cut them open at the back and broil same as the preceding recipe. When half done, place in a pan; dot with bits of butter and seasoning and place in the oven, adding a little water to steam. Afterwards remove lid and brown. Serve with the juice in the pan they are browned. Quite young broilers may be served on toast, and the juice poured around and over it.

Mrs. A. Smith.

BROWN FRICASSEE OF CHICKEN.

Melt two ounces of butter and put the cut chicken into it and draw to a side; when it begins to fry brown on both sides add two tablespoonfuls of flour and one pint of water, one teaspoonful of salt, one-quarter teaspoonful of pepper, one bay leaf, one slice of onion, one teaspoonful coloring caramel; cover the vessel and simmer gently one hour. Remove chicken, add yolk of an egg to the sauce, strain over chicken and sprinkle finely cut parsley over all. Serve dumplings with this dish. Mrs. A. Eshelman.

CREAMED CHICKEN.

No. 1.—One-half chicken boiled and cut as for salad, one can of mushrooms, chopped; two sweet breads, one pint of cream or milk heated. Melt two large tablespoonfuls of butter in a saucepan, stir into it two and a half tablespoonfuls of flour. When smooth add the hot milk; season with suspicion of onion, grated nutmeg, pepper, salt, and a pinch of cayenne and celery seed or celery extract. Cook until it thickens, pour over the chicken, sweet breads and mushrooms. Let boil up once, all together. Cover with bread crumbs and bake or serve in timbales:

Mrs. M. Stine.

No. 2.—One pint of chopped chicken or any left-over fresh meat; add parsley or onion if liked. Put on stove one pint of sweet milk or cream. Mix two tablespoonfuls of melted butter with four of flour. Stir into the boiling milk until smooth, season with salt and pepper, mix with meat. Put in baking dish, scatter cracker crumbs over top and bake a nice brown.

Mrs. W. P. Stine.

CHICKEN CUTLETS.

Rub together one tablespoonful of butter, two tablespoonfuls of flour, stir into one pint of hot milk: one pint of finely cut chicken; add to chicken, one teaspoonful of salt, one-quarter tablespoonful pepper, ten drops of onion juice, one tablespoonful chopped parsley. Mould into cutlets, dip into yolk of one egg, and one tablespoonful of water and bread crumbs.

Mrs. W. L. G.

CHICKEN A LA MARYLAND

Singe, clean and disjoint the chicken, wipe each piece with a cloth. Dip into slightly beaten egg and bread crumbs. Arrange it in a deep dish and bake in a very hot oven for forty-five minutes, basting every ten minutes with melted butter. In a sauce-pan prepare a sauce as follows: One tablespoonful of butter, one tablespoonful of flour, one cupful of chicken stock (prepared from the neck and wing tips), one-half cupful of cream, one teaspoonful of lemon juice, salt and pepper to taste, yolks of two eggs. Do not add the cream and eggs until the sauce is ready to be taken from the fire. Arrange the chicken on a deep platter, garnish with corn, oysters and parsley. Serve the sauce in a boat.

CHICKEN WITH MACARONI.

Stew a chicken and cool. Pick meat from bones and cut into fine pieces. Stew an equal quantity of macaroni, broken into pieces about two inches long. Put, into a pan, butter the size of an egg; brown with a few slices of onion. Put chicken into the hot butter and mix thoroughly; then add the macaroni and heat all together until done.

Mrs. Geo. Forry.

CHICKEN WITH DUMPLINGS.

Stew the chicken as usual. When done make a thickening with milk and flour, season with pepper and salt. Make dough as for apple dumplings. Use plain stuffing for filling. Bake light brown and when done pour stewed chicken over them.

CHICKEN CROQUETTES, NO. 1.

Chop fine some boiled chicken, add four boiled potatoes, two eggs, one-half cupful chicken broth or milk. Beat all well, season with salt and pepper, then add one-half teacupful of bread crumbs. Mould, dip into egg and bread crumbs, and fry.

Bessie Frantz.

CHICKEN CROQUETTES, NO. 2.

Boil together a four-pound chicken, one small onion, one bay leaf, four cloves, one sprig of parsley. Simmer until the meat is very tender. Trim a pair of sweet breads, wash and cut all the fat and pipes off; soak in cold water 15 minutes, drain and cover with boiling water and one teaspoonful of salt; put over a moderate fire twenty minutes. Do not allow them to boil as it makes them tough. When done throw into cold water, remove the fibrous skin from the outside and chop with a silver knife. When

the chicken is done remove the skin and bones, chop meat very fine and mix with the sweet breads and allow to every pint of meat one-half pint of milk, one large tablespoonful of butter, two large tablespoonfuls of flour, one large tablespoonful of parsley, one teaspoonful of onion juice, one teaspoonful of salt, one-quarter teaspoonful of grated nutmeg, one teaspoonful of cayenne and pepper to taste. Make a cream sauce of the butter, flour and milk, and mix with the meat; heat thoroughly; add seasoning and turn out to cool; then mould, dip in egg and cracker dust and fry.

ESCALLOPED CHICKEN.

Take equal parts of cold chicken, boiled rice or macaroni; put in a shallow dish and cover with buttered crumbs; bake until brown. Turkey may be served in the same manner, using stuffing and gravy.

FRIED CHICKEN.

Cut up as for stewing, dip the pieces into beaten egg, then into flour and fry in hot lard and butter; take out the chicken and stir in the pan a little cream and flour. Thin with milk or water.

S. Kepner.

PANNED CHICKEN.

No. 1.—Clean and singe a young chicken, split it down the back, break the breast bone and flatten the wings; lay in a baking pan flesh side down; dust with pepper and place a thin slice of salt pork on the breast. In the pan put one-half a teaspoonful of salt and one-half a cupful of boiling water; cover closely with another pan or double roaster, and put into a quick oven for three-quarters of an hour. Remove the upper pan and baste every ten minutes for half an

hour longer. Remove the chicken to a hot platter; add a half cupful of stock to the liquid remaining, and a teaspoonful of flour. Boil for two or three minutes and pour over the chicken.

No. 2.—Cut the fowls open and lay them flat on a pan, breaking down the breast and back bones, sprinkle with flour and season with pepper, salt and bits of butter; bake in a very hot oven until done, basting frequently with melted butter; when half done take out and finish by broiling over bright coals. Pour over the chicken melted butter and the juice in the pan, slightly thickened with flour.

PRESSED CHICKEN.

No. 1.—Prepare the chicken, cut it up and stew until very tender, with one bay leaf, a small onion, butter, salt, pepper and a level tablespoonful of flour. Let it boil until it will slip from the bones; drain from the gravy and mix the dark and light meat promiscuously. Pour in any shaped mould. Slice for the table when cold.

No. 2.—Boil chicken until the meat is easily picked from the bones; cut it rather fine and season with salt and pepper; put in a deep dish some sliced hard boiled eggs, then a layer of chicken, then again of eggs, and so on until all is used. Boil down the gravy in which the chicken was boiled, add a pinch of gelatine dissolved in a little water, season the gravy and pour over the chicken. While cooling put a weight on it. When cold cut in slices and serve.

PLAIN STUFFING.

Take as much butter and lard as necessary to season; brown it and put the fine bread crumbs into it; season with salt and pepper, a small

onion and some chopped parsley; break over it four to six eggs; mix well, and lastly add enough cream or milk to make it stick together. Other herbs may be added, such as thyme, sage, etc.

Mrs. G. H.

PIGEON PIE.

Clean and split them; put them into a sauce pan and simmer slowly until tender. Remove some of the larger bones and cut four hard boiled eggs. Butter a baking dish and fill it with layer of pigeon, sliced egg, parsley, pepper and salt. Make a dressing with the broth, and one tablespoonful of flour, one tablespoonful of butter, season and pour over the pie. Cover with a layer of paste, leaving a hole in the center; bake an hour. Add the remainder of the gravy and serve.

SQUAB ON TOAST.

After cleaning, washing and drying thoroughly, split down the back and broil as you would young chicken. Season with pepper and salt, and place a good-sized piece of butter on each as you place them on the squares of toast. Garnish with a spray of parsley; serve very hot. If broiled in a pan, make a dressing of the butter and juice which may have drawn out of the squab, add a teaspoonful of flour and thin with water. Season and pour around the toast. Very nice.

Mrs. Eshelman.

FRIED RABBIT.

Clean, wash and put in boiling water. Parboil ten minutes, drain and cut into pieces, dip in flour or cracker dust, and beaten egg and fry in butter or lard until brown. Onion sauce may be added when done.

SQUIRRELS.

Squirrels may be prepared in same way as rabbits. Serve with currant jelly.

OYSTER FILLING FOR ROAST TURKEY.

Use equal parts of bread filling and oysters, use the oyster liquor for basting.

Partridges, pheasants, quails, grouse may be filled and roasted like young chickens or split and broiled or fried in the same manner as chicken. Wild fowl should be parboiled in water to which a little vinegar has been added to remove the "wild" taste.

Meats

“What say you to a piece of beef and mustard?”
—Shakespeare.

Beef newly killed is likely to be tough.

Other meats are better fresh. ➤

Serve with roast beef, tomato sauce or mustard; with roast pork, apple sauce; with roast mutton, currant sauce; with boiled fowls, cream sauce; with roast lamb, mint sauce; with turkey, cranberry and oyster sauce; with goose, apple sauce; with fish, cream sauce. Spinach is the proper vegetable for veal; green peas for lamb.

TO SUGAR-CURE PORK.

No. 1.—For 80 pounds of pork take three ounces of pulverized saltpetre, one-half pound brown sugar, one pint of fine salt, one-fourth pound black pepper. Mix the ingredients and rub on meat while warm; let lie for three days. Then rub with two quarts of fine salt. Let lie two weeks, or until the salt is absorbed; then smoke.
Geo. Hollinger.

No. 2.—For 100 pounds of pork take one-fourth pound saltpetre, one-half pound pepper, one-half pound sugar and three quarts of salt. Rub on meat and let lie until all is absorbed, and smoke.
P.

SAUSAGE MEAT.

To fifteen pounds of meat use one teacupful of salt, four large spoonfuls of black pepper and four spoonfuls of thyme.

BOILED MEATS.

Suggestions:

All meats should be boiled slowly. To boil them fast hardens the outside before the in-

side is warm, and dissolves the meat. Mutton and beef do not require as much boiling, but veal, pork or lamb are not wholesome if they are not boiled enough. A leg of veal of twelve pounds weight, will require three and one-half hours to boil; the slower it boils the whiter and plumper it will be. A leg of pork will require one-half hour more of boiling than veal of the same weight. You must allow one hour for every four pounds weight of beef or mutton. It is better to put meat in cold water. A leg of lamb of four pounds weight needs one and one-half hours' boiling.

When you wish to retain the juice in meat, as in boiling corn beef, it should be plunged into boiling water. To make soup the meat should be put into cold water so that the juice may be extracted slowly. Mrs. Annie Eshelman.

BOILED TONGUE.

No. 1.—Wash clean and put into boiling water, boil three hours; let it remain in the liquor until cold, then remove the skin and serve.

No. 2.—Wash and clean, boil until tender and the water is all taken up. Put butter the size of a walnut in the vessel, together with one tablespoonful of flour, a half of an onion and pot-roast it for one hour. Mrs. A. Smith.

FRIZZLED BEEF.

Take one-half pound of chipped, dried beef, put into a pan with hot butter and lard and fry, for three minutes; then pour over it one pint of milk, one tablespoonful of flour smoothed with cold water. Boil for two minutes: stir constantly. Bessie Frantz.

BEEF LOAF.

Two pounds of beef chipped fine, one egg, a little onion, one cupful of bread crumbs, or six crackers rolled fine, one-half cupful of sweet milk or cream, salt and pepper to taste, one tablespoonful chopped parsley, two tablespoonfuls melted butter. Mix all together; press into a loaf, put into a greased pan and rub butter over the top and bake one hour.

Mrs. G. B. Dechant.

BEEF POT PIE.

Cook meat until well done, slice six potatoes one inch thick. For dough: Take one pint of flour, two teaspoonfuls of Royal baking powder, lard the size of a walnut, a pinch of salt; rub all together; beat one egg very light and add it to the flour; then add milk enough to make a soft dough. Roll and cut, then place into the boiler with the meat and potatoes. First a layer of meat and potatoes and alternate with dough until all is used. Have broth enough to keep from scorching. Parsley, onion or pot-herbs may be added if desired. Mrs. Jackson Leiby.

BOLOGNA.

To twenty-five pounds of beef take eight ounces of lard, eight ounces of brown sugar, one and three-quarter ounces of black pepper, one-half ounce of saltpetre, ten ounces of salt.

Mrs. Mann.

SUGAR CURING DRY BEEF.

For 100 pounds beef. Four quarts salt, four pounds brown sugar, four ounces pulverized saltpetre, one ounce black pepper. Mix well together, rub each piece of meat thoroughly and pack down tight. Let set two weeks.

Mrs. Mann.

BROILED CALVES' LIVER.

Cut in slices about one-half inch thick; scald with boiling water, wipe dry and broil. Season with pepper and salt and bits of butter. Serve with fried bacon.

MEAT CROQUETTES.

Take cold veal, beef or chicken, cut fine; one-half the quantity of bread crumbs, two eggs, butter the size of an egg, pepper and salt. Mix all together, add a little cream, form into cakes, dip in egg, then in cracker crumbs and fry in hot lard.

STUFFED BEEFSTEAK.

Two pounds of round steak, cut one and one-half inches thick, spread over it a filling as for turkey; roll like roll jelly cake; bandage to keep together and roast in oven until tender.

HAMBURG STEAK.

No. 1.—Chop fine one pound of raw beef; season with pepper, salt and sweet marjoram, one onion chopped fine; mould into small balls and fry in hot butter and lard. Marjoram may be omitted.

Mrs. A. P. F.

No. 2.—Take out all the bones and sinews of a large porterhouse steak; chop the meat fine; season it well with salt, pepper and a little onion; form it into cakes the size of a small biscuit; fry in butter and lard over a slow fire until light brown, then add a little water and stew until done.

SOUSE.

Boil the pig's feet until the bones come out easily. After chopping fine, take some of the liquor it has been boiled in, season with salt, pepper and vinegar to taste; place in a dish to

cool. When ready to use add more vinegar. Vinegar may also be omitted.

Mrs. W. M. Lau.

SWEET BREADS.

Soak in cold water and salt to draw out the blood. Take out the stringy parts and parboil fifteen minutes; dry on a towel; dip in egg and bread crumbs, and fry brown in butter.

CREAMED SWEET BREADS.

One pair of sweet breads, one tablespoonful of butter, one tablespoonful of flour, one-half pint of cream. Parboil and pick into pieces; remove all pipes and membranes; melt butter, but do not brown and mix with flour until smooth; add the cream, stirring constantly until it boils, then add the sweet breads and heat thoroughly over steam for about five minutes. Season with salt and pepper and serve in paper cases individually, or in one vegetable dish.

VEAL CUTLETS, BREADED.

Trim and flatten the cutlets, pepper and salt and roll in beaten egg, then in pounded crackers. Fry rather slowly in good drippings. Drain and squeeze a little lemon juice on each and serve hot; or serve with tomato sauce.

VEAL CROQUETTES.

No. 1.—One pint of minced veal, one-half pint of milk, two tablespoonfuls of flour, three tablespoonfuls of butter, three eggs, salt and pepper to taste, one-half teaspoonful of onion chopped fine, one teaspoonful of lemon juice; mix butter and flour and stir into milk; when boiling add meat and cook for a few minutes; then add two eggs; pour on platter to cool; form into cylindrical shape and dip into egg and bread crumbs; fry in lard.

Anna S. Trumbauer.

No. 2.—Fry two pounds of veal. Just before removing the meat, pour in one tablespoonful of vinegar; let steam, then remove and grind it. Also put through the grinder a piece of bread to make a cupful of crumbs. Of the juice, make one-half cupful of thick gravy; pour this over the fine veal and bread. Take one egg, enough salt and pepper to suit taste; mix and form into shape about the size of an egg, dip in beaten egg, then in cracker or bread crumbs; fry in lard and butter mixed, until a nice brown. These are fine cold, for lunches or picnics. In this way, leftovers can be made into different kinds of croquettes. Any kind of left-over meat and potatoes, pieces of fowl and filling, can be ground and made into croquettes, seasoned, dipped in egg and cracker dust, fried and sent to the table in an appetizing form. In making sandwiches, if the ham or meat is ground it can be put between the slices of bread more evenly, and all the small pieces can be used in this way.

Mrs. W. H. Emmert.

VEAL LOAF.

No. 1.—Three pounds of veal, fifteen crackers rolled fine, three eggs well beaten, one teaspoonful of salt, one teaspoonful of pepper, one nutmeg, butter size of an egg. Mix well and bake two hours; slice cold. Mrs. W. P. Stine.

No. 2.—Three pounds uncooked veal, minced very fine, $\frac{1}{4}$ pound of salt pork or butter, two eggs, one cupful of pounded crackers, three teaspoonfuls of salt, two teaspoonfuls of pepper, a little sweet marjoram or parsley. Knead like bread until well mixed. Press into a loaf and bake for one and a half hours. Miss C. Hinkle.

No. 3.—Two large steaks ($2\frac{1}{2}$ pounds) ground, three eggs, four tablespoonfuls of sweet

milk, two tablespoonfuls of melted butter, one cupful of cracker dust, salt and pepper to taste. Bake one hour, basting frequently with butter and water.

Miss Sallie Klinefelter.

VEAL POT PIE.

Take the breast of veal, cut the ribs apart; stew in water enough to cover them, with butter, pepper and salt, until half done; make a gravy as for chicken; line the sides of a deep pan with a crust as for biscuit; pare 6 or 8 potatoes and 3 hard boiled eggs, putting a layer of veal and then a layer of potatoes and eggs (with finely cut parsley and onion if desired), until all is used. Cover the top with a thick crust, slit the middle; bake one hour.

A NICE BREAKFAST DISH.

Take cold boiled ham, finely chopped, with an equal amount of cracker crumbs; add a good piece of butter; pour on hot water enough to moisten and mix well; put in a deep dish and make depressions in the top. Break an egg in each depression and bake a nice brown.

Mrs. E. V. Moulton.

SPICED TONGUE.

Boil a green beef tongue two hours or until soft, skin it, cream two tablespoons flour, two ounces of butter, brown slightly, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper, add the tongue and one quart of stock, $\frac{1}{2}$ dozen cloves, $\frac{1}{2}$ dozen allspice, three bay leaves, a small onion. Let all simmer on back of stove for three or four hours.

Mary Bolden.

Eggs and Omelets

TIME FOR BOILING EGGS.

Poached eggs, four minutes.

Soft boiled eggs, two and one-half to three minutes.

Hard boiled eggs, six to eight minutes.

To prepare a soft boiled egg for an invalid or weak stomach: Take a pint of water and make boiling hot, put in the egg and remove from stove, letting it sit for ten minutes.

BEAUREGARD EGGS.

Boil four eggs until hard, while they are cooking prepare a cream sauce with one tablespoonful of butter, one tablespoonful of flour, one cupful of milk or cream, salt and pepper to taste. Melt the butter with the flour and stir until smooth, then add cream or milk, stirring constantly until it thickens; add the whites of the hard boiled eggs but one, pressed through a sieve, to the sauce. Lay nicely browned pieces of toast on a hot platter; cover with the sauce and whites, then put on top the yolks of the eggs and the one white, pressed through the sieve and grate cheese over the top as it goes to the table.

CUPS AND SAUCERS.

Cut six hard boiled eggs smoothly in two, and take out the yolks, making of the white of each egg two cups; cut a small piece from the bottom of each cup, so it will stand upright; mash the yolks to a powder and mix with them a cupful of minced cold meat, well seasoned; mould into balls the size and shape of egg yolks; put one of these into each cup; cut stale bread into rounds with a cake cutter; scoop out a hollow in

each to fit the bottom of an egg; toast and butter them and put an egg into each. Arrange a hot platter and pour over them a large cupful of well seasoned gravy or drawn butter. Heat a few moments before serving. Mrs. W. L. G.

DEVEILED EGGS.

Boil the eggs for twenty minutes: shell and cut in halves. Take out the yolks and mix to a paste with mustard, pepper, salt and vinegar to taste, using only enough melted butter to make the paste smooth and of a proper consistency. Press back into the egg halves, chill before serving on lettuce leaves. For a lunch basket the eggs keep more moist if the halves are put together after being filled and daintily wrapped in paraffine paper.

EGGS POACHED IN MILK.

One cupful of milk and a half cupful of water; let come to a boil, then break in the eggs; poach four minutes. Serve all on toast.

Mrs. C. Thomas.

EGG CUTLETS.

Boil six eggs hard; scald one pint of milk in a double boiler; rub together to a paste, two tablespoonfuls butter and four tablespoonfuls of flour; turn this into the scalded milk and stir until it dissolves and thickens. Cook for five minutes, then season with one teaspoonful of salt, one-half teaspoonful of paprika, a dash of cayenne pepper, one teaspoonful of onion juice and a pinch of mace. Take from the fire and add the hard boiled eggs, chopped coarsely, and one tablespoonful of chopped parsley. Spread on a buttered dish and cool. Dust the hands lightly with flour and shape into cutlets, being careful to pat them out until of an even thick-

nes. Use as little flour as possible or the creamy consistency will be lost. Dip them in beaten egg and fine bread crumbs and immerse in hot fat until brown. Serve with tomato or cream sauce.

Mrs. K. H. G.

SCALLOPED EGGS.

Take eight hard boiled eggs; put a layer of bread crumbs in a baking dish; put in four of the eggs, sliced, a piece of butter, salt and pepper; another layer of bread crumbs, then the remainder of the eggs and seasoning; moisten with milk or cream; bake four hours.

Mrs. E. V. Moulton.

SCOTCH EGGS.

Take four hard boiled eggs, and when cold cut into halves and cover half inch thick with sausage meat; dip in egg and bread crumbs and fry in hot lard a nice brown. Serve with tomato sauce.

SCRAMBLED EGGS.

Mix six eggs with two tablespoonfuls of sweet cream; salt and pepper to taste; put into a buttered pan and scramble until well set.

Amanda Geiger.

SHIRRED EGGS.

Set into the oven until quite hot a common white dish, large enough to hold the number of eggs to be cooked, allowing plenty of room for each. Melt in it a small piece of butter, and breaking the eggs carefully in a saucer, one at a time, slip them into the hot dish; sprinkle over them a small quantity of pepper and salt, and allow them to cook four or five minutes. Adding a tablespoonful of cream for every two eggs, when the eggs are first slipped in, is a great improvement.

SMOTHERED EGGS.

Fry eggs until done; have bread crumbs fried in brown butter and sprinkle over the top of eggs.

PLAIN OMELET.

No. 1.—Beat four eggs slightly; put butter the size of a walnut in a frying pan; when melted, but not brown, turn in the eggs and shake over a hot fire until they are set; season, roll and turn on a hot dish.

No. 2.—Take as many eggs as desired, the smaller the number the better the results obtained; beat slightly. For each egg mix a small half-teaspoonful flour with water till reduced to a thin paste, add your seasoning to the eggs, stir all together, turn into a hot pan greased with melted butter. Set over the fire and when set place in the oven until done. Do not hurry it.

No. 3.—Four eggs, one tablespoonful of corn starch, three-fourths cup milk, a pinch of salt; separate whites and yolks of eggs. Mix yolks, beaten slightly, with milk and corn starch, add whites beaten to a stiff froth and bake in a medium hot greased skillet for fifteen minutes. Fold and serve at once. Mellie Kling.

BREAD OMELET.

No. 1.—Fry enough bread, to make a cupful of crumbs, in butter until brown; soften with one yolk of egg and a half cupful of milk. Make omelet of yolks of four eggs, two tablespoonfuls of milk, whites beaten and put in last; then mix with the moistened bread. Mrs. A. B. Smith.

No. 2.—One cupful of bread crumbs, one cupful of sweet milk; let milk come to a boil, pour

over the crumbs; let cool, then beat six eggs until well mixed and add to the milk and crumbs.

Mrs. Mann.

HAM OMELET.

Prepare a plain omelet and before rolling sprinkle finely cut ham over same.

SPANISH OMELET.

Prepare a plain omelet and before folding, take three seeded olives cut into circles, a little cold ham, chopped fine, green peppers, chopped, tomatoes and mushrooms mixed with a little mushroom sauce. Mix thoroughly in a sauce pan letting them come to a boil; then put them in the omelet.

Mrs. Chas. A. Bayler.

Fruits

“Herbs and other country messes
Which the neat-handed Phyllis dresses.”

APPLE FRITTERS.

One quart of milk, four eggs and sufficient flour to make a batter. Pare and core twelve large apples. Chop or slice as you may desire; mix and drop from a spoon into a pan of hot lard. A pinch of Royal baking powder may be added if desired.

APPLE CROQUETTES.

Core, pare and slice sufficient tart apples to measure one quart; place them in a sauce-pan with one tablespoonful of water, two tablespoonfuls of butter, one-half cupful of sugar and a grating of nutmeg; cover and steam slowly until very soft, then rub through a sieve and return to the fire. When they come to a boil stir in one tablespoonful of corn starch, dissolved in a little cold water, and simmer ten minutes; add two well-beaten eggs; stir for a moment longer and turn out on a buttered platter. When cold shape into croquettes, dip into slightly beaten egg, roll in fine bread crumbs and fry a golden brown in smoking hot fat; drain and roll in powdered sugar and serve hot.

BAKED APPLES.

Select several perfect, tart apples, core without paring; place on earthen baking dish, sprinkle with sugar and dot with small pieces of butter; bake in a moderate oven until soft. Serve with sugar and cream.

STUFFED APPLES.

Select small, perfect apples; core them without paring; stuff the spaces from which the core was removed with mince meat; dust lightly with

paprika; stand in a baking dish, baste with a little melted butter and bake in a moderate oven half an hour. Just before you take the apples from the oven, again butter and dust with bread crumbs. Serve with roasted duck or goose.

BAKED BANANAS.

Strip off one-third of the skin of each banana and loosen the skin all around. In a sauce-pan put four tablespoonfuls sugar, two tablespoonfuls of water, one tablespoonful of lemon juice and one tablespoonful of butter. Heat, and when clear put the bananas in a dish, skin side down and baste with one-half the mixture; bake in a quick oven fifteen minutes, or until tender. Place on dish and pour over them the remainder of the sauce.

Mrs. W. L. G.

BAKED PEARS.

Pare, cut in half, core and arrange in a baker; sprinkle with sugar, bits of butter and stick a clove in each half; bake until soft.

Mrs. C. E. M.

STEWED PEARS.

Steam until soft and dress with butter the size of a walnut; two tablespoonfuls of sugar, one-fourth cupful of sweet cream; thicken with one teaspoonful of corn starch.

Mrs. Sue Eyster.

RICE AND PEARS.

Wash the rice until all the white powder disappears. Cook soft and until dry, but do not allow to stick. Season the rice with salt only. Place some of the hot rice in a dish, on the rice place one-half of a canned Bartlet pear and a small portion of tart jelly. Serve each portion separately.

Vegetables, Etc.

All vegetables should be fresh, well washed in cold water and cooked in fresh water. Do not cook fresh vegetables too long. Remember that canned vegetables have been subjected to heat and need little cooking.

Potatoes should be cooked slowly because of the starch.

Salt will harden vegetables as well as meat. All seasoning should be done just before serving.

Fine herbs are not seasonings, they are flavors.

TIME FOR COOKING VEGETABLES.

Peas—15 to 30 minutes.

New cabbage—One-half to one hour.

Asparagus—15 to 20 minutes.

Onions—20 to 40 minutes.

Parsnips—40 to 60 minutes.

Young corn—10 to 15 minutes.

Cauliflower—30 to 40 minutes.

New beets—30 to 40 minutes.

Carrots—40 to 60 minutes.

Boiled potatoes—25 to 35 minutes.

Turnips—30 to 45 minutes.

Tomatoes—15 to 20 minutes.

Oyster plant—30 to 60 minutes.

Shell beans—One to two hours.

String beans—Two hours.

Hominy—Five hours.

Macaroni—20 to 30 minutes.

Rice—15 to 20 minutes.

Mrs. A. D. Alderfer.

BOILED ASPARAGUS.

Place on the fire a dish of water and sprinkle into it a teaspoonful of salt. Select large or full grown asparagus, cut it all to the same length,

being careful not to leave more than three inches below the green part; scrape the stalks until nice and white, and as you scrape them drop them in a vessel containing cold water. Tie them into small bundles with tape and when your water is boiling fast put in the bundle of asparagus and boil for one and one-quarter hours. Toast slices of bread sufficient to cover the dish; after the asparagus is done drain it, using the liquor to moisten the toasted bread, and lay it on the toast with all the heads pointing towards the center, the stalks spreading outward. Serve with melted butter.

BOILED BEETS.

Wash and cook in salt water until done, then drop into cold water and slip off the skins very quickly; cut into cubes; place in a sauce-pan with a teaspoonful of salt, a dash of pepper and a tablespoonful of butter; let them get hot and serve at once. If served with boiled meats, add a tablespoonful of vinegar or lemon juice.

Lizzie.

BOSTON BAKED BEANS.

To every quart of the small, white soup bean allow one pound of pickled pork. Soak the beans for an hour or two in cold water. Put them on to boil in cold water; at the first boil drain this water off and cover them with fresh boiling water. Cut the pork in a few squares and put it in with the beans; simmer gently until you can blow off the skins of the beans. To do this take three or four beans in your hand and blow hard on them and if the skin cracks they are done. Put the beans into a bean pot, almost bury the pork in the center of the beans; add one teaspoonful of salt to one pint of the water in which the beans were boiled; pour

this into the pot; sprinkle with pepper. Pour over the top of the beans two large spoonfuls of molasses and put on lid; then bake in a very moderate oven six or eight hours; serve with Boston Brown Bread. Mrs. W. S. Calkin.

BOILED CAULIFLOWER.

Pick off the outer leaves and cut off the stem close to the bottom of the flowerets; wash well in cold water, then soak in clear, cold water for an hour; tie it in a piece of cheese cloth to prevent breaking; place it in the kettle of boiling water with the stem down; add a teaspoonful of salt and boil for thirty minutes, or until soft and tender; while boiling keep kettle covered. When done lift it carefully from the kettle, remove the cloth and place the cauliflower in a shallow dish stem downward; pour over it a cream sauce and serve.

BAKED CORN.

To one can of corn add one egg, one-half cupful of flour mixed to a paste in milk, one teaspoonful each of salt and sugar and enough milk to make a thin batter. Butter a dish, put the corn into it; dredge with flour and put bits of butter over the top; bake in moderate oven and serve hot. Mrs. Wm. Hoffman.

CORN PUDDING.

Ten ears of corn, four eggs, two topped tablespoonfuls butter, two tablespoonfuls flour, salt to taste and a little pepper. One pint milk according to juice of corn. Carrie.

CORN FRITTERS.

No. 1.—Grate twelve ears of corn, add three well-beaten eggs, two tablespoonfuls of flour, one-quarter teaspoonful of Royal baking powder and salt to taste.

No. 2.—One pint of young and tender green corn, three eggs, two tablespoonfuls of milk or cream, one tablespoonful of melted butter, if milk is used; one teaspoonful of salt. Beat the eggs well, add the corn by degrees, also the milk and butter; thicken with just enough flour to hold them together, adding a teaspoonful of Royal baking powder to the flour. Have ready a kettle of hot lard, drop the corn from the spoon into the fat and fry a light brown. They may also be fried in butter and lard mixed, the same as fried eggs. Mrs. Wilson Hollinger.

No. 3.—Score with a sharp knife and scrape the pulp; to one pint of pulp add three well beaten eggs, one-half teaspoonful of salt, one-third teaspoonful of pepper, two tablespoonfuls of cream, and sufficient flour to make a thick batter; beat in last one teaspoonful of Royal baking powder; drop into hot fat.

CORN OYSTERS.

Three cupfuls of grated corn, three well-beaten eggs, half-cupful of sweet milk, one teaspoonful of salt, a little pepper, a pinch of Royal baking powder. Mix and bake like pan cakes on a small, greased griddle.

Mrs. A. B. Smith.

GREEN CORN PAN CAKES.

One pint of grated corn, one-half cupful of milk, one-half cupful of flour, one scant tablespoonful of melted butter, two eggs, one-quarter teaspoonful of salt, a dash of pepper. Beat the yolks and whites separately, add the yolks to the corn, then the milk, flour and seasoning; beat well and stir in the whipped whites, bake on a hot griddle.

CORN PUDDING.

No. 1.—To one pint of pulp add one tablespoonful of flour, one cupful of milk, one teaspoonful of salt, $\frac{1}{4}$ teaspoonful of pepper and three eggs, beaten separately; two tablespoonfuls of melted butter; bake about 20 minutes.

No. 2.—Grate ten ears of corn, adding one pint of milk, four eggs, two tablespoonfuls of flour, two tablespoonfuls of butter, melted; one teaspoonful of salt, one-third teaspoonful of pepper; bake in a moderate oven until firm in the center.

Miss May Gilbert.

CELERY FRITTERS.

Boil the celery in salted water until tender, after which dry thoroughly with a cloth; cut into pieces two inches long and keep wrapped in cloth. To fry, dip each piece in batter, and immerse in hot lard until a golden brown; sprinkle with salt, and if liked, serve with good tomato sauce.

EGG PLANTS.

Cut into slices one-quarter of an inch thick, sprinkle with salt and press a few hours; season with pepper, dip into the egg, then into bread crumbs and fry either by immersing in lard or with butter and lard.

K. H. G.

BAKED EGG PLANT.

Parboil the egg plant until almost tender, then cut in two, lengthwise; scoop out the center within an eighth of an inch of rind, chop it well and season with pepper, salt, butter and a few bread crumbs; return this to the shell and sprinkle bread crumbs over the top and dot with small pieces of butter. Place in the oven and bake until a nice brown.

Miss Maude Ziegler.

MACARONI.

Place a half pound of macaroni in boiling water and a little salt; boil slowly until tender; have ready the following sauce: Half teacupful of cream, one teaspoonful flour, a small piece of butter; put a layer of macaroni, then a layer of grated cheese, until your dish is full. Have layer of cheese on top. Brown and serve hot.

BOILED ONIONS.

Peel them and boil in two waters with salt to taste. When done serve with melted butter and pepper.

SCALLOPED ONIONS.

Peel and boil in salted water. Drain and put into a baker a layer of onions, bits of butter and a sauce made from one tablespoonful of flour, one tablespoonful of butter with sufficient cream to make a thin batter, another layer of onions, etc., until the dish is filled, then sprinkle with stale bread crumbs and bits of butter and brown.

STUFFED SPANISH ONIONS.

If very large allow one onion to two persons; if of moderate size one will be needed for each person. Pull off the thin outer skin and twist off the roots, but do not use the knife. Cover with boiling, salted water and boil gently for fifteen minutes, then drain and let stand until partly cooled. In the meantime, for six onions, chop fine one veal kidney (or two lamb kidneys), put in a frying pan with one tablespoonful of butter, one-quarter of a teaspoonful of salt and one-quarter of a teaspoonful of pepper and shake over the fire until nicely colored; add one-half a cupful of fine bread crumbs, mix well and take from fire. With a sharp knife cut off the top of each onion, then scoop out centers, chop

them and add to the kidney mixture; stuff the onions with this, keeping it over the tops; arrange in a baking pan; put one-quarter of a teaspoonful of butter on each; half fill the pan with good stock and bake in a moderate oven from forty to sixty minutes.

FRIED PARSNIPS.

Parboil and cut them into slices; dip each piece into well beaten egg, then into bread crumbs; fry in lard.

POTATO BALLS.

Mix mashed potatoes with the yolk of an egg, roll into thin balls; flour them or cover with egg and bread crumbs; fry in clean drippings and brown in an oven.

POTATO CROQUETTES.

Boil eight potatoes, mash them and mix with butter the size of an egg, one-half teaspoonful of salt, one onion chopped fine, two eggs well beaten, a dash of pepper; mix well, mould and dip into beaten egg and bread crumbs, and fry in boiling fat.

Mary Rosenberger.

POTATO BOULETTES.

Season to taste one cupful of mashed potatoes; add the yolks of one egg and a tablespoonful of parsley; form into small balls, dip in egg, then into bread crumbs and fry in smoking hot lard.

BAKED POTATO PUFFS.

Wash thoroughly twelve medium sized potatoes; dry and place in a moderate oven for one hour; take out of oven, cut into halves, with a spoon scoop out the halves in a dish, mash and add butter the size of an egg, one-half teacupful of sweet cream, salt and pepper to taste; beat

until light then refill the halves; place on a warm platter and set in oven to brown; serve at once. A little parsley or onion may be added if desired.

Mrs. A. P. Frantz.

DELMONICO POTATOES.

To each pint of cold boiled potatoes, cut fine, allow one cupful of cream, two tablespoonfuls of butter, one teaspoonful of salt and one-fourth teaspoonful of pepper; season the potatoes with the salt and pepper; put them in a shallow baking dish which has been well greased; pour over them the cream, then the melted butter, and brown in a quick oven.

FRENCH POTATOES.

Pare twelve potatoes, cut into slices one-half inch thick, place into a colander to drain. Peel and slice six onions. Place the potatoes into a pudding dish and add the onions; pour enough water over them to cover the bottom of the dish; add one-half cupful of pork drippings; season with salt and pepper; place in a moderate oven and bake until well done, then brown on the grate; serve hot.

Mrs. Jackson Leiby.

FRENCH FRIED POTATOES.

Pare six potatoes, cut each into six pieces; place them on a dry cloth until moisture is absorbed, then drop them into boiling fat; fry ten minutes; drain and sprinkle with fine salt and serve hot.

Mrs. Klingman.

LYONNAISE POTATOES.

Cut cold potatoes into dice; put fat in a sauce pan and when hot put in an onion shredded fine, and when cooked brown put in the potatoes and cook until well done. Just before taking out throw in a tablespoonful of chopped parsley.

SARATOGA POTATOES.

No. 1.—Pare potatoes and slice on slaw cutter very thin; place on a dry cloth to absorb moisture; cook for five minutes in swimming fat; lift from fat with wire spoon and sprinkle with fine salt.

No. 2.—Pare potatoes and slice on slaw cutter into ice water containing a little salt; let remain for fifteen minutes; drain and wipe with a cloth; fry in hot lard until crisp.

Mrs. P. H. Hershey.

SCALLOPED POTATOES.

Nearly fill a pudding dish with sliced raw potatoes; add butter the size of an egg; season with pepper and salt; cover with sweet milk and bake in a hot oven until well done.

Emma Oliver.

STUFFED POTATOES.

Wash and bake six or eight potatoes until done; cut off the tops and scoop out the soft part with a teaspoon; mash and mix with a nice lump of butter, salt, pepper and a little onion, parsley and celery, chopped, and two hard boiled eggs; put back into shells and set in the oven until a nice brown.

Mrs. Geo. Forry.

SNITZ AND KNEP.

One quart of sweet apples dried with the skins on; place them in bottom of porcelain lined boiler with a cover; take a nice piece of smoked ham, washed clean; remove rind and lay it on top; add enough water to cook them nicely for twenty minutes. Before serving add the following dumplings: Mix a cupful of milk and three eggs with a pint of flour, to which add two teaspoonfuls of Royal baking powder and salt to

taste. Cut off round lumps as large as a small egg and drop them on the snitz. Steam until done without uncovering.

Mrs. Geo. Hollinger.

SUCCOTASH.

Six ears of green corn, one pint of lima beans; stew the beans in salt water until tender; cut the corn from the cob and add to the beans, and stew both together for fifteen minutes; then add butter, pepper and milk; let all come to a boil and serve.

Mrs. C. Schneder.

SWEET POTATO CARAMEL GLAZED.

Pare and boil until quite soft; lay them in a buttered pan and place in a hot oven; baste with butter and caramel, repeating this several times while browning; serve hot. Caramel is made by melting sugar until a brown liquid and adding a small quantity of water.

Mrs. W. L. Glatfelter.

SWEET POTATO PUFFS.

Three large sweet potatoes, one tablespoonful butter, one teaspoonful salt, dash of pepper, teaspoonful chopped parsley. Boil sweet potatoes, when cool mash, add butter, salt, pepper, and parsley. Mix thoroughly and put into well greased gem pans. Rough the top with a fork; sprinkle with brown sugar, and bake twenty minutes in a hot oven.

Mrs. Gitt.

SWEET POTATO PUFFS.

Boil until tender in salted water, remove skins and mash; season with sugar, butter, salt and pepper. Put in a baker and brown in oven.

Minnie Rohrbaugh.

FRIED TOMATOES.

No. 1.—Select not over-ripe tomatoes and slice, not too thin; beat an egg until it is well mixed with one teaspoonful of salt, a pinch of black pepper, one tablespoonful of sugar; dip the tomatoes into this mixture and then into bread or cracker crumbs, and fry quickly in hot butter and lard mixed. To prepare the bread or cracker crumbs, take stale bread or small left-overs; dry and brown well in a moderate oven; roll fine and mix a small portion of flour with them. Mrs. W. H. Emmert.

No. 2.—Slice ripe tomatoes $\frac{1}{2}$ inch thick, sprinkle with pepper and salt and let stand for ten minutes, then dip each slice into flour and fry in hot butter and lard; put them on a platter and sprinkle with sugar. Dressing: Two tablespoonfuls of flour put into the pan in which the tomatoes have been fried; let it brown, add one teacupful of sweet milk, season to taste and pour over the fried tomatoes and serve.

Mrs. A. P. Frantz.

TURNIPS.

Pare and cut into pieces, boil in water until soft; pour off all the water; mash and dress with butter, pepper and salt and a little cream.

K. H. G.

STUFFED PEPPERS.

For stuffing, cut off the tops and with a knife cut out and remove the veins and seeds. They may be filled with any of a variety of mixtures, seasoned bread crumbs and chopped meats, bread crumbs and onion juice or plain boiled rice; in any case moisten with melted butter. Put close together in a dish, pour in a little stock or boiling water and bake about half an hour in a hot oven.

Mrs. C. Stump.

STEWED BEETS.

Take young beets if possible, boil soft and scrape. If small they may be stewed whole, with a dressing made of butter, salt, pepper, vinegar and a little flour boiled to a good consistency. If large they may be sliced and dressed as when whole. Some like the tops of young beets cooked and served with the beets.

DUTCH LETTUCE.

Separate well washed leaves of lettuce and place in a deep dish, cut ham or bacon into dice and fry until brown, while the meat is hot add a little vinegar. Beat one egg light, add two tablespoonfuls sour cream, add to the ham and stir until it thickens. Boil hard several eggs. Shell and slice across. Now pour your hot mixture of ham, etc., over the lettuce, cover the top with the slices of hard boiled eggs.

SALSIFY.

One bunch of salsify or oyster plant. Scrape and boil until tender, then cut in rings or mash, season and serve with a cream dressing, if in rings and, if mashed, prepare as turnips or squash.

Salads and Salad Dressings

A DAINTY SALAD COURSE.

Remove the shells from as many hard boiled eggs as there are persons to be served. Beginning at the small end of each, cut the whites lengthwise into fifths almost to base, taking care to leave the yolks whole; turn back the petals thus formed so as to make each egg simulate a pond lily. With a small soft paint brush, dipped in beet juice, color petals pale pink. Roughen the surface of the yolks with a fork; place these imitations of pond lilies, not too near together, on lettuce leaves spread on a platter. Serve with mayonnaise or French dressing.

CHICKEN SALAD.

The white meat or whole chicken, three-fourths same quantity chopped celery, six hard-boiled eggs. Keep separate until wanted, then add dressing and serve.

DRESSING.

Work smooth with a wooden spoon the yolks of the eggs. Stir in slowly one-fourth teacupful vinegar, add one-fourth pound melted butter, one-half teaspoonful mustard, one tablespoonful sugar, one-fourth cup sweet cream, a dash of red pepper and small quantity of white pepper, one teaspoonful salt or more. Beat all together, let come to a boil and set away to cool.

COLD SLAW.

One small head of cabbage, one-half cupful of sour cream, one teaspoonful of salt, a little pepper, two tablespoonfuls of sugar, one-half cupful vinegar, one tablespoonful celery seed; a tablespoonful yellow mustard seed; put salt over

cabbage and mix well; beat cream and vinegar together and add the sugar, celery seed, mustard seed and pepper over the top after ready to be served.

Mrs. S. E. Eyster.

COLD STUFFED TOMATO SALAD.

Peel and take the inside from twelve solid tomatoes; mix together one-half pint of finely chopped chicken, one-fourth pound of almonds, blanched and cut into pieces, one-half can of mushrooms cut fine; season and fill into the tomatoes and serve with French dressing.

Mrs. W. L. Glatfelter.

CUCUMBER SALAD.

Pare and slice the cucumbers very thin, drop into salted water for two hours before serving; drain and slice a small onion over them; add one-fourth cupful of vinegar, one-fourth teaspoonful of white pepper. A French dressing made as follows may be served with cucumbers: One-half teaspoonful salt, one-fourth teaspoonful of pepper, three tablespoonfuls of olive oil; stir until the salt is dissolved. Stir in one tablespoonful of vinegar and one tablespoonful parsley.

EGG SALAD.

No. 1.—Twelve hard boiled eggs, $\frac{1}{2}$ pint of cream, butter the size of an egg, a little parsley chopped fine, one tablespoonful of flour; cook the cream, butter, parsley and flour until thick. Slice the eggs and over each layer of eggs put one of bread crumbs, and over all pour the cream dressing. When the dish is full, bake in oven until brown; garnish with parsley; serve hot.

No. 2.—Boil six eggs hard, cut into slices; pour over them while hot the following: Put in a

soup plate half teaspoonful salt, $\frac{1}{4}$ teaspoonful of pepper, three tablespoonfuls of oil; stir until the salt is dissolved. Stir in one tablespoonful of vinegar, one of onion juice and one of parsley; put away to cool; serve on lettuce or water cress. Mrs. W. L. Glatfelter.

No. 3.—Make a bed of lettuce, sprinkle over it a thin layer of grated cheese, then one-half dozen of sliced hard boiled eggs; pour over it mayonnaise dressing and serve.

Mrs. W. B. Johnson.

INDIAN SALAD.

Slice two tomatoes, one cucumber, three blades of celery, one small onion, one-half dozen olives, two hard boiled eggs; mix with French or mayonnaise dressing. Mrs. A. B. Smith.

LETTUCE SALAD.

One-half cupful of sour cream, three tablespoonfuls of sugar, three tablespoonfuls of vinegar, one-third teaspoonful of mustard and a little salt; mix well together and pour over the lettuce when ready to serve. Mrs. Hicks.

LOBSTER SALAD.

Cut lobster meat into dice with a silver knife and keep in a refrigerator until wanted; mix well with a mayonnaise dressing and place on a bed of lettuce leaves. Garnish with the whites of hard-boiled eggs and serve at once. K. H. G.

NUT SALAD.

No. 1.—One cupful of English walnuts, one cupful of chopped apples, $\frac{1}{2}$ cupful of celery; boil English walnuts ten minutes, blanch and add apples and celery; serve with mayonnaise dressing. Mrs. W. B. Johnston.

No. 2.—Pour boiling water over one cupful of shelled English walnuts, let stand for a moment and drain, then repeat. Have boiling in a sauce pan one quart of water, one-half teaspoonful of salt, one slice of onion and a blade of mace; drop in the nuts and boil for ten minutes; then drain and throw into cold water until ready to use, and dry on a towel. Prepare an equal quantity of celery or tart apple cut fine and mix with the nuts. Pour over a French dressing and stir until it is well mixed through the salad; heap on lettuce leaves and garnish with mayonnaise dressing. A combination of nuts and apples, nuts and celery, or nuts and potato may be used.

Mrs. W. L. Glatfelter.

SALMON SALAD.

No. 1.—One can of salmon, one large bunch of celery. Dressing: $2\frac{1}{2}$ tablespoonfuls of sugar, one egg, lump of butter, one tablespoonful prepared mustard; boil and add some cream until it is of the right stiffness.

Miss Sallie Klinefelter.

No. 2.—Slice $\frac{1}{2}$ dozen of ripe tomatoes, one can of salmon, make dressing of vinegar, small quantity of salt and pepper and tablespoonful of sugar; place the tomatoes upon a dish, the salmon over them, and then add your dressing and serve.

F. Johnston.

TOMATO SALAD.

One-half dozen sliced tomatoes, the yolks of two hard boiled eggs mashed fine with one teaspoonful of mustard, a little salt and pepper, one teaspoonful of sugar; add this to one-half cupful of tomato juice and enough vinegar to make as sour as you like it; one teaspoonful of celery seed or a half cupful of chopped celery; pour

over the sliced tomatoes and use the whites of eggs, chopped fine, over top, or cut into rings to garnish. Canned tomatoes put up whole are very nice used in this way: Put a whole tomato in a side dish and pour the dressing over, using the canned tomato juice for the dressing.

Mrs. W. H. Emmert.

TOMATOES FILLED WITH MAYONNAISE DRESSING.

Select firm, ripe tomatoes; cut a lid from the top and scoop out all seeds and soft pulp with a spoon; mix celery in small pieces with mayonnaise dressing. Fill the tomatoes with this mixture, put a teaspoonful of dressing on the top of each tomato and serve on crisp, curly lettuce leaves.

TURKEY AND TOMATO SALAD.

Cut off the tops of a number of firm tomatoes and scoop out the center of each, turning them upside down for half an hour to drain; dice sufficient turkey meat to fill the tomatoes; marinate with French dressing; fill the tomatoes and serve on lettuce leaves with mayonnaise dressing over the top. K.

TURNIP SALAD.

Pare and cut on the slaw cutter some firm turnips; boil in salt water until tender; make a dressing of vinegar, sugar, eggs and a little butter and a small teaspoonful of mustard; place on the stove until it thickens, then pour over the turnips; let boil a minute or two. Mustard may be omitted. Maude.

POTATO SALAD.

No. 1.—One quart of boiled potatoes cut into small blocks, three hard boiled eggs, one cupful

of chopped celery, or one teaspoonful of celery seed, one small onion cut very fine, or the onion can be left out. Boil one small cupful of vinegar, a lump of butter the size of an egg, one teaspoonful of salt, a little black pepper and a pinch of red pepper, one tablespoonful sugar. Wet a teaspoonful of mustard with vinegar or use one tablespoonful of made mustard. Beat one egg and mix in the mustard. Now pour the boiling vinegar very slowly, stirring all the time, over the egg; return to stove and let come to a boil; set aside to cool after which add one-quarter cupful of good cream; pour over the potatoes; set on ice or in a cool place. Send to the table very cold.

Mrs. W. H. Emmert.

No. 2.—Take eight or ten potatoes, boil and put away to cool, then cut them into small squares with celery and $\frac{1}{4}$ of an onion. Dressing, Two eggs, one-quarter cupful of cream or milk, one teaspoonful of salt, one-quarter teaspoonful of pepper, two teaspoonfuls of mustard, one-half teaspoonful of sugar, one-half teaspoonful of celery seed, butter the size of a chestnut. This is mixed well together and one-quarter tin cupful of boiling vinegar added.

WALDORF SALAD.

Cut apples into cubes, add an equal amount of celery, nuts and Malaga grapes seeded; serve with mayonnaise dressing.

Mrs. E. V. Moulton.

BACON SALAD DRESSING.

Cut three or four ounces of steaked bacon into small dice and fry until a pale color but crisp. Beat together the yolks of three eggs, a spoonful of flour, a small wine glass of vinegar and half as much water; add a spoonful prepared mus-

tard, some salt and pepper. Add this to the bacon in the stew-pan and stir it over the fire until thick and smooth. The bacon fat supplies the place of oil. When quite cold use it for potato or any other salad; it must be stirred while cooling. Should it be thicker than cream, thin it with a little vinegar and water, well stirred in.

Mrs. Annie Eshelman.

SALAD DRESSING WITH OIL.

Take yolk of one hard-boiled egg and one raw egg; mix smoothly together in ice-cold bowl, then add by degrees three-fourths cup oil, a few drops at a time; stir with wooden spoon. When oil is half used add one teaspoonful salt, then use remaining oil. If sauce becomes too thick, thin with vinegar or lemon. Add last half-teaspoonful English mustard. Mrs. W. L. G.

FRUIT SALAD DRESSING.

Juice of an orange, juice of a lemon, pinch of salt, one-third cup sugar, one teaspoonful corn starch, yolks of two eggs, one-third cup cream, whipped and added last. Boil other ingredients together. Lamanda Altland.

DRESSING FOR HAM SALAD.

Four eggs boiled hard, two tablespoonfuls of olive oil, one teaspoonful each of made mustard, salt, white sugar and Worcestershire sauce, one-half teaspoonful of cayenne pepper, vinegar to taste; use this for veal or ham, chopped. If used with ham add one-quarter head of cabbage as for slaw.

DRESSING FOR CABBAGE.

Shred the cabbage; sprinkle with salt and pepper, put half a cupful of vinegar over the fire with a piece of butter the size of a walnut

and a little made mustard. When it comes to a boil, pour it over a beaten egg; return to the sauce pan and then to the fire and let it thicken a little; pour over the cabbage at once, tossing lightly with a silver fork. Mrs. M. A. A.

No. 2.—One pint of vinegar, one-half cupful of butter, one tablespoonful of mustard, three tablespoonfuls of sugar, one teaspoonful of salt; stir the butter, sugar, salt and mustard together; add the yolk of one egg, well beaten, then the vinegar; heat over boiling water and stir until the egg is cooked; pour over the cabbage when cold. K. H. G.

FRENCH DRESSING.

No. 1.—Two tablespoonfuls of vinegar, a lump of butter the size of a walnut, one teaspoonful of sugar, one teaspoonful of salt, one teaspoonful of mustard, one dash of cayenne pepper; let come to a boil; when cool add the yolks of three eggs, beaten light; heat it again; when this is cold add the whites of the three eggs beaten very stiff. Stand on ice until ready to serve.

Rhoda Swartz Myers.

No. 2.—One tablespoonful of vinegar, three tablespoonfuls olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of white pepper; put salt and pepper in a bowl; add a little of the oil at a time; rub and mix until all is dissolved, then add by degrees the vinegar, or one tablespoonful of lemon juice.

MAYONNAISE (WITHOUT OIL).

No. 1.—Mix together and boil until it coats a spoon the yolks of four eggs, one-half cupful of milk, one-half cupful of vinegar, four teaspoonfuls of mustard, four teaspoonfuls of sugar, one-

half teaspoonful of salt, pinch of white pepper, one teaspoonful of flour, butter size of a shell-bark. Mrs. C. Dellone.

No. 2.—Two eggs well beaten, eight tablespoonfuls of vinegar (not too sour), one teaspoonful of mustard, butter the size of a walnut, one teaspoonful of sugar; mix all together until as thick as cream. Miss Nettie Swartz.

No. 3.—Four hard boiled eggs, the yolks of two raw eggs, one-fourth teaspoonful of mustard, a dash of cayenne pepper, salt to taste and two teaspoonfuls of lemon juice or more, if desired. Mash the yolks fine, add raw yolks and then the other ingredients, and as much oil as the quantity of dressing desired; put in the oil gradually and beat hard. Mrs. P. K. Devers.

SALAD DRESSING WITH OIL.

One-half cupful of vinegar, yolks of two eggs, one teaspoonful sugar, one-half teaspoonful of salt, one teaspoonful of mustard, one-half teacupful of oil. Put vinegar into a dish and beat into it the yolks; add salt, sugar and mustard beaten in the oil. Mrs. A. B. Smith.

SALAD DRESSING.

No. 1.—Yolks of two eggs, one teaspoonful of sugar, one-half teaspoonful salt, one teaspoonful of mustard, one-half teacupful of olive oil, one-half cupful of vinegar; heat until it coats a spoon. Mrs. A. B. Smith.

No. 2.—Yolks of ten eggs, two tablespoonfuls of sugar, one pint of milk, one cupful of melted butter, two tablespoonfuls of mustard, salt and pepper to taste, one cupful of vinegar; beat yolks thoroughly add dry ingredients; beat well, add butter slowly; scald vinegar and add slowly; lastly add scalded milk. Boil all together until it forms a thick custard. Mrs. C. S. Duncan.

WHIPPED CREAM SALAD DRESSING.

One-half cup boiling vinegar, one tablespoon butter, three yolks of eggs, two tablespoons sugar, one-half teaspoonful mustard, one-eighth teaspoonful salt, one-tenth teaspoonful cayenne pepper, one-half cup cream, whipped. Add cream just before serving. Clara Bubb.

SALAD DRESSING WITH BUTTER.

Four tablespoonfuls of butter, one-half tablespoonful of flour, one tablespoonful of salt, one tablespoonful of sugar, one heaping tablespoonful of mustard, one speck of cayenne pepper, one cupful of milk, one-half cupful of vinegar, three eggs. Let the butter melt in a sauce-pan, add the flour and stir until smooth, being careful not to brown; add the milk and boil over hot water. Beat the eggs, salt, pepper and mustard together and add the vinegar; add to the first mixture, stir until it thickens like soft custard, which will be in about five minutes; set away to cool, and, when cool, bottle and place in the ice chest. This will keep two weeks.

Mrs. M. J. Kelley.

SALAD DRESSING FOR SANDWICHES.

Two raw eggs, one tablespoonful of butter, eight tablespoonfuls of vinegar, one-half teaspoonful mustard; put in double boiler and stir until it becomes like cream; add pepper and salt to taste. If vinegar is too sour, add water.

Mrs. A. L. Menges.

SALAD DRESSING "CHIFFONADE"

Two tablespoons finely chopped parsley, two tablespoons finely chopped red pepper, one teaspoon finely chopped onion, one teaspoon salt, one-half teaspoon black pepper, one-fourth teaspoon paprika, two hard boiled eggs, finely chop-

ped, two tablespoons vinegar, five tablespoons salad oil. Mix ingredients in order given and shake well. Lamanda Altland.

CHEESE FINGERS.

One cupful of flour, one tablespoonful of butter, one-quarter cupful of grated cheese, one-quarter teaspoonful of salt, a dash of cayenne pepper, one-half a teaspoonful of Royal baking powder; mix with water as for biscuits; roll out thin, cut into finger lengths and bake a pale brown in a moderate oven. L. A.

CHEESE STRAWS.

One cupful of grated cheese, one cupful of flour, butter the size of an egg, one-half teaspoonful of salt, a little pepper; mix with water enough to roll thin; cut into strips about six inches long and one inch wide; bake from eight to ten minutes in a hot oven.

Pickling

“Hunger is the best seasoning for meat.”—Cicero.

For pickling the best vinegar should be used. Never let the vinegar boil, but heat only to scalding point. Use porcelain or granite stewers for heating vinegar. To make cucumbers green put them into cold vinegar, place over a slow fire and heat slowly until they become green.

CHILI SAUCE.

No. 1.—Two quarts of ripe tomatoes, four large onions, two red peppers, two yellow peppers; chop them together, then add two cupfuls of vinegar, three tablespoonfuls of brown sugar, two teaspoonfuls each of cloves, ground cinnamon, allspice, nutmeg and ginger. Boil all together for one hour, press through a sieve and bottle.

No. 2.—Six large ripe tomatoes, four green and a few red, sharp peppers, one tablespoonful of salt, two tablespoonfuls of sugar, two cupfuls of vinegar, one teaspoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of allspice; boil one hour, tie spices in a bag and remove when ready to bottle.

Miss Lizzie Brunhouse.

CHOW-CHOW.

No. 1.—One-half peck of cut cabbage, one-half peck of cauliflower, one-half peck of green beans, one quart of hulled beans, one-half peck of cucumbers, one quart of cut celery, one quart of small onions, one and one-half quarts of red and green peppers, and six sharp ones; one-quarter peck of green tomatoes, one-half pound

of sugar, one-half pound of ground mustard, one-eighth pound of mustard seed, one-half ounce of tumeric, one saltspoonful of celery seed, three quarts of best cider vinegar, small quantity of black pepper. Mrs. A. Ebert.

No. 2.—Six quarts of tomatoes, cut small; three onions and a half pint of small ones, three quarts of chopped celery, three quarts of cauliflower, three sweet peppers, nine sharp peppers, one hundred small cucumbers, fifty cucumbers cut fine, two quarts of best vinegar, mixed with two and one-half pounds of sugar; one-half pound of ground mustard, two teaspoonfuls of black pepper, one-quarter teaspoonful of ground mace, one-fourth pint of black mustard seed. Mrs. P. K. Devers.

No. 3.—One quart of lima beans, one quart of string beans, one pint of celery, one dozen ears of corn, one dozen peppers, one dozen onions, two dozen small cucumbers, one ounce of mustard seed, enough good cider vinegar to cover all, one cupful of sugar (more or less to suit taste); add salt and pepper to taste; boil each of first four articles separate in salt water; boil corn on ear; be careful not to get the celery too soft; chop peppers, onions and cucumbers fine and salt each separately over night. In the morning drain off all juice and mix; put on the stove with sugar, salt, pepper and vinegar enough to cover the mixture; when it begins to boil it is ready to fill in jars. This amount will fill eight one-quart jars. Mrs. H. F. Keyser.

CUCUMBER PICKLE.

No. 1.—Put the cucumbers in strong salt brine over night or for twenty-four hours, then boil the brine and pour it boiling over the cucumbers; let stand until cool; drain them and pour

clean boiling water over them, having first put them in a dish between layers of grape leaves; let stand until cold, then wipe them dry and pack into jars, with little onions and one red pepper to a quart jar. Add a tablespoonful of celery seed, one tablespoonful of mustard and a lump of alum the size of a shellbark, on top. Pour scalding hot vinegar over them and seal the jars. Mrs. Skinner.

No. 2.—Take any number of cucumbers, place in a deep dish, cover with grape leaves and pour boiling water over them; put vinegar on the stove and let come to a boil; then pack the cucumbers into jars. To one-half gallon jar add two tablespoonfuls of salt and a little pepper; pour the hot vinegar over them and seal.

Mrs. G. C. Sheeley.

No. 3.—Put cucumbers in weak salt water three days, take out and let set in boiling water for one hour. Take good cider vinegar, mustard seed, celery seed, pepper (or one small red pepper to jar), and sugar to taste; let vinegar come to a boil before putting in the cucumbers; place cucumbers in boiling vinegar until heated through. Put in jar and pour the hot vinegar over them and seal. Mrs. Chas. Reisinger.

MIXED PICKLE.

Four hundred small cucumbers, five heads of cauliflower, two dozen sweet peppers (three colors), one quart of little onions, one quart of lima beans, one-half peck of string beans, two large stalks of celery, two quarts of small green tomatoes.

Dressing: Four pounds of brown sugar, four quarts of vinegar, one and one-half cupfuls of flour, one and one-quarter cupfuls of yellow mustard, two small tablespoonfuls of curry powder, two small tablespoonfuls of tumeric,

five cents worth of celery seed. Boil all vegetables separately in salt water until soft; take off and drain; make your dressing; when it comes to a boil, put all the vegetables into it, and when thoroughly heated put in jars. You can take large cucumbers and cut them fine instead of using small ones.

Miss Sallie Klinefelter.

MUSTARD PICKLE.

No. 1.—One quart each of small cucumbers, large ones sliced, and small onions, one large cauliflower, divided up in small pieces; four green peppers cut up fine; make a brine of four quarts of water and one pint of salt; pour over vegetables and let stand twenty-four hours; heat just enough to scald and turn into a colander to drain. Mix one-half cupful of flour, six tablespoonfuls of ground mustard, one tablespoonful of tumeric, with enough cold vinegar to make a smooth paste, then add one cupful of sugar and enough vinegar to make two quarts in all; boil until it thickens and is smooth, stirring all the time; then add vegetables and cook until well heated through. Cook the cauliflower a little first to soften it.

Mrs. H. Sanders.

No. 2.—Salt cucumbers over night, wipe them dry and fill into jars. Take one quart prepared mustard, one pound of sugar, and thin with vinegar; put on stove and let come to a boil, then pour over the cucumbers; for this take the smallest size cucumbers. Do not pack too tightly in jars.

Miss Sallie Klinefelter.

CORN RELISH.

Two dozen ears of corn, two heads of cabbage, two peppers, four large onions, one cupful of sugar, one tablespoonful of mustard, one tablespoonful of tumeric, one-half gallon vinegar, salt, boil thirty minutes. Miss Carrie Hinkle.

PICCALILLI.

One quart of cabbage cut fine, one quart of small cucumbers, one quart of string beans broken into small pieces, one pint of lima beans, one pint of small onions, one small horseradish root; boil each separately in salt water until tender, then drain; add two tablespoonfuls of mustard seed, one tablespoonful each of cinnamon and cloves, one cupful of sugar, one quart of vinegar; boil all together and put into jars.

Mrs. Adam Rarig.

STUFFED PEPPERS.

Take large green, red and yellow peppers, remove the tops and seeds; put them in a brine strong enough to float an egg, over night; chop some crisp cabbage, mix with salt and let set about fifteen minutes; put one quart of vinegar on the stove to boil with one cupful of white sugar. After the cabbage has set that length of time, press out every drop of moisture and add to the vinegar; also add celery and mustard seed to taste; let it heat through and stuff into the peppers and pack into glass jars; boil the vinegar hard and pour over the peppers and seal.

Mrs. W. B. Johnson.

WHITE ONION PICKLE.

Peel very small white onions, throw them into boiling water, bring to the boiling point and drain; put them into glass jars, add a tablespoonful of mustard seed, a little grated horse radish and cover with hot, white wine vinegar; seal.

TOMATO CATSUP.

Half bushel of tomatoes, half gallon vinegar, half-ounce of cloves, half ounce of whole white mustard seed; pepper, salt and sugar to taste.

Cut the tomatoes into quarters, boil and strain through colander; add vinegar, mustard seed and cloves and boil again until the proper consistency, then add salt, pepper and sugar, and bottle. Mrs. Heinley.

No. 2.—One-half peck of tomatoes, three stalks of celery, six sweet peppers (take different colors), two small cupfuls of sugar, one pint of good vinegar, four large onions; salt and pepper to taste; ground cloves and red pepper to taste; one pint of horse radish.

Mrs. P. K. Devers.

CANTALOUPE.

Pare and sprinkle with a little salt in the evening. Next morning take one pound of sugar and one pint of vinegar and let it come to a boil, drop the cantaloupe in and cook until tender; remove and drain, keeping them hot; add half ounce cinnamon bark and one-quarter ounce whole cloves, boil syrup until water has all evaporated and the syrup seems thick; remove spices and pour syrup over the cantaloupe, previously packed into glass jars, and seal.

Water melon rind is done the same way.

Mrs. C. Emig.

JERSEY PEACHES.

No. 1.—Take about one pint of water, scant half cupful of vinegar, two cupfuls of sugar, several pieces of stick cinnamon. Take enough peaches, whole and unpared, to fill a jar, allowing one or two for shrinkage; put these in syrup and let heat through. After placing peaches in jar, boil the syrup until it is a little thick, pour over the peaches and seal.

Miss Sallie Klinefelter.

No. 2.—Pour boiling water over the peaches with skins on, wipe dry. Make a syrup as follows: One pint of water, one-half cupful of vinegar (scant), two cupfuls of sugar, several pieces of stick cinnamon; put peaches in the syrup until heated through, then place in jars and boil the syrup until slightly thickened; fill jars and seal.

PEACH SAUCE.

No. 1.—A peck of nice peaches pared and left whole (clings preferred), three pounds of white sugar, one pint of vinegar, one cupful of water; let boil until sugar is all dissolved, then add enough peaches to fill one jar at a time. Let the syrup boil until your peaches are all done, then pour the hot sauce over them and seal.

Mrs. W. H. Emmert.

No. 2.—One peck cling peaches, three pounds white sugar, one pint vinegar. (Dip peaches in hot water and rub with a dry cloth if you prefer them with skins on.) If pared, boil at once in the syrup soft enough to pierce with a straw. Put into jar and seal. You can add a little brandy at the last moment.

Mrs. A. A. P.

PEAR PICKLE.

Take one and a half pounds of granulated sugar, one pint of best cider vinegar and one ounce of mixed cinnamon and cloves, whole. Select sound fruit, cut out the blossom end, and if the skin is tough peel them; then steam until tender, but not soft, and put into glass jars; boil the vinegar, sugar and spices together for five minutes and pour over the hot fruit immediately. Plums and peaches may be pickled in the same way.

SPICED PEACHES.

No. 1.—Add quart best cider vinegar to three pounds of sugar, one ounce of cloves and two ounces of stick cinnamon. Tie the spices into a bag; pare your peaches and scald in this syrup; put them into a jar and pour the syrup over them hot. Use sufficient syrup to cover the fruit.

Cherries and pears can be pickled the same way, leave the stems on the cherries.

No. 2.—Three pounds peaches, one and one-half pounds sugar, one-half cup vinegar, a penny's worth of cinnamon bark. Dissolve vinegar and sugar, then throw in the peaches. When soft enough to pierce with a straw take out and add a dozen cloves and the cinnamon bark to the syrup. Boil well and pour over the peaches.

Mrs. Dr. Hollinger.

SPICED GRAPES.

Wash, stem and hull the grapes by hand, dropping the pulp into an agate kettle; heat gently on a slow fire until the seeds can readily be separated, then press through a coarse sieve; to the pulp add the skins and measure. For four quarts use: One cupful of strong cider vinegar, three pounds of granulated sugar, one ounce of whole cloves, two ounces of stick cinnamon; tie the spices in a cheese cloth bag; put into kettle with the vinegar and sugar and stir until the sugar is dissolved. Add the prepared grapes and boil until the mixture is almost as thick as for marmalade, then bottle and seal.

Mrs. Arabella Klinefelter.

SPICED PEARS.

Seven pounds of pears, four pounds of sugar, one pint of vinegar, one-half ounce of ginger root, one teaspoonful ground cloves, two tea-

spoonfuls of all-spice, two teaspoonfuls of cinnamon, one-half teaspoonful ground mace. Pare the pears, put the vinegar and sugar on to boil; mix the spices and divide them into four parts; put each part into a small square of muslin and tie tightly, then throw them into the vinegar and sugar. When this mixture is hot add the pears, bring all to the boiling point; take from the fire and turn carefully into a stone jar; stand in a cool place over night. Next day drain all the liquor from the pears into a porcelain lined kettle; stand it over a moderate fire and when boiling hot pour it back into the jar of pears. Next day drain and heat again as before, and continue to do this for nine consecutive days; the last time boil the liquor down until there is just enough to cover the fruit; add the fruit to it and bring the whole to a boil and put into jars or tumblers for keeping.

Peaches, cherries, cantaloupes and watermelons may be spiced in the same way.

Anna S. Oberlander.

SPICED PLUMS OR DAMSONS.

One quart vinegar, four pounds white sugar, two teaspoonfuls whole mace, one teaspoonful allspice, one and one-half sticks of cinnamon, one and one-fourth teaspoonfuls of cloves. Boil syrup, wash damsons and put into a large vessel, pour syrup over them, repeat for three days; the last time place in jars, pour over the syrup and seal while hot. Alice Marshall.

Yeast, Bread, Rolls, Etc

“The very staff of life
The comfort of the husband, the pride of the
wife.”

Suggestions:

Have the flour warm before mixing; if gently warmed for twenty-four hours before using, it will make whiter bread.

When ready to knead add as little flour as possible.

Cover the dough while raising with a thin cloth.

Tea biscuit and rolls should be wrapped in a napkin as soon as taken from the oven.

To keep griddle cakes soft and warm set a plate into a boiler and set the boiler on the back of the stove, put each cake on the plate in the boiler and keep covered.

Dry toast will keep soft if placed in a covered dish as soon as it is buttered.

Mrs. Peters.

YEAST.

Take a handful of hops, tied in a bag, and boil five minutes in three quarts of water, remove hops and add a pint of grated potatoes; let boil well and add a cupful of sugar, one cupful of salt. Take off and let stand until cold, then add one pint of yeast; let stand twenty-four hours, then put into a jug or jar and set in a cool place.

Mrs. Geo. Hollinger.

YEAST WITHOUT HOPS.

Twelve large potatoes boiled, mashed and pressed through a colander; add three quarts of lukewarm water, one cupful of yeast, one cupful of salt, one cupful of sugar; mix thoroughly and

set in a warm place for four or five hours; when bubbles rise it is ready for use. One cupful of this yeast will make three quart loaves, and no sponge is necessary. Keep in one-half gallon jugs, well corked and in a cool place. It will remain good for weeks. Mrs. Mary Hughes.

A SURE AND EASY BREAD RECIPE.

One quart of warm water, one scant tablespoonful of salt, one large tablespoonful of sugar, one large tablespoonful of melted lard, one-half yeast cake, enough flour to make a thick sponge; set over night. First thing in the morning knead into a soft dough, about fifteen minutes; let it rise again to the top of your bowl. Then grease your pans and mould into small loaves. Let this again rise, and then bake for forty minutes. This quantity will make about five small loaves and two pans of rusk.

Mrs. Geo. Kunkel.

BREAD.

For each two quarts of flour use one tablespoonful of lard, one tablespoonful of sugar, one teaspoonful of salt, one-half teacupful of yeast; mix flour, salt, sugar and lard; then mix enough of this into the yeast and water to make a batter—in center of bowl; let it rise until morning; then mix the rest of the flour into this sponge and let it rise until it is light enough to mould. After moulding let it rise in pans, then bake. Use water saved from boiling the potatoes and the bread will keep moist longer.

WHOLE WHEAT BREAD.

Scald one cup of milk, add one cupful of water one teaspoonful of sugar, one teaspoonful of salt, one teaspoonful of butter; when lukewarm, add one-fourth of a yeast cake dissolved in half a

cupful of lukewarm water and five cupfuls of whole wheat flour or enough to make a thin batter. Do this about 6 o'clock. If left in a warm place it will be ready to make into a dough by about 10 o'clock. Add enough flour to make a soft dough, kneading, if possible; if not, beat well; let it rise until morning; stir it down, pour into well greased pans and let it rise half an hour. Bake in a moderate oven for an hour. The oven should be a little slower than for ordinary white bread. Whole wheat flour contains so much more gluten than white flour, the yeast acts upon it more rapidly and is more apt to become sour. Always sift the flour through a coarse sieve and if the dough sours, either make it during the day when it can be watched or use less yeast.

Miss Maud Ziegler.

BREAD STICKS.

Set a bread pan at night as follows: Scald a cupful of milk, add to it while hot two ounces of butter; after the butter has dissolved, add one cupful of water, one teaspoonful of salt, one teaspoonful of sugar, and when the liquid is lukewarm, one-half of a yeast cake dissolved in a quarter cupful of luke-warm water; add sufficient flour to make a batter, beat until light, and foamy; cover and let stand in a warm place until morning. In the morning add the white of an egg, well beaten, and enough flour to make a soft dough; knead until the dough does not stick to your hands, being careful not to add too much flour, as the dough must be soft. Let rise until double the bulk; then take off a small portion of the dough and roll it gently into a large roll the shape of a bread stick, and so on until the dough is all used, placing the sticks on a greased pan far enough apart that they do not touch each other. Beat the white of an egg light, add

one tablespoonful of milk; brush the sticks with this mixture and bake ten minutes in a quick oven. Bread stick pans are much nicer and easier to bake them in and can be had at any kitchen furnishing store. Mrs. W. L. G.

AMERICAN PULLED BREAD.

Take a freshly baked, warm loaf of bread, tear off one end of the crust and pull out the crumb of the bread in strips; place these on a flat, greased baking dish and put in a hot oven until browned. Serve hot with soup and salad.

PULLED BREAD.

Take ordinary bread dough, when it is ready to be formed into loaves, a sufficient quantity to make a small loaf of bread; divide it into six parts and roll these out into straight, even lengths; fasten all the strands together at one end and braid them, forming a single flat loaf. Put this into a long, flat cake tin, flattening it down so that it fills the pan, which should be greased; let it rise for half an hour in a warm place or until light. Brush over the top with a little melted butter and bake thirty minutes, in a moderately quick oven. When it is done let it stand for fifteen or twenty minutes, then pull the strips apart; brush them over again and let them stand in the hot oven for eight or ten minutes. The bread should be quite crisp and should be served fresh.

FRIED BREAD.

Take slices of bread, cut off the crust; for batter, beat light three eggs and add one pint of milk, a pinch of salt; soak the bread in this batter and fry to a brown in butter and lard mixed. Mrs. Wilson Rex.

BOSTON BROWN BREAD.

Two cupfuls of Indian meal, one and one-half cupfuls of Graham flour, one cupful of wheat flour, one cupful of molasses, three cupfuls of thick milk, one teaspoonful of soda, one teaspoonful of salt; steam three hours and then dry in oven ten minutes.

Mrs. W. S. Calkin.

BROWN BREAD, NO. 2.

Three cupfuls of graham flour, one cupful of corn meal, two cupfuls raisins, one-half cupful brown sugar, two teaspoonfuls soda, a little salt, two cupfuls buttermilk, four eggs, one cupful molasses. Steam three hours.

Mrs. J. L. Alexander.

CINNAMON BREAD.

No. 1.—One cupful of sugar, two eggs, two tablespoonfuls of melted butter, one cupful of sweet milk, three teaspoonfuls of Royal baking powder, three cupfuls of flour. For the top part take one-half cupful of sugar (granulated), white of one egg, piece of butter the size of an egg, one-half teaspoonful of cinnamon..

Sallie Kepner.

No. 2.—Two cupfuls of sugar, butter the size of an egg, three eggs, one and one-half cupfuls of sweet milk, three teaspoonfuls of Royal baking powder, three and one-half cupfuls of flour; while hot spread on the cinamon, sugar and butter.

Mrs. A. B. Smith.

CORN BREAD.

No. 1.—One pint of corn meal, one pint of flour, sift well together; two eggs beaten light, one cupful of sugar or molasses, butter the size of an egg, one pint sour milk, one teaspoonful

of soda, dissolved in a little sour milk added last thing; add to the beaten eggs the milk, then the butter and sugar. Bake about thirty minutes in a hot oven. Mrs. W. H. Emmert.

No. 2.—One pint of white flour, three pints of corn meal, four tablespoonfuls of Royal baking powder, three-fourths cupful lard, three-fourths cupful of sugar, two eggs; rub together like pie dough, and add sweet milk enough to stiffen; salt to taste; bake half an hour.

Mrs. Frank Stine.

DYSPEPSIA BREAD.

One pint of milk, one pint of water, one teaspoonful salt, one teaspoonful of butter or lard, one teaspoonful of sugar, one compressed yeast cake, dissolved in a little water; mix in enough health flour to make stiff dough; put in a greased bowl and let it stand in a warm place for two hours; cover over tightly; work it down once or twice while standing in the bowl; then turn the dough out on the baking board and divide into four parts. Roll each part a foot and a half long; twist into one roll, put them on a greased shallow pan, placing them so that they do not come together. Let rise until light and brush with a little egg and milk and bake. Health flour can be bought from Farwell & Rhines, Watertown, N. Y. Chef.

GRAHAM BREAD.

One cupful of bread sponge, one pint of warm milk and water, one quart of Graham flour, one pint of wheat flour, two-thirds of a teacupful of molasses, (less will do), soda the size of a pea dissolved in the molasses, four tablespoonfuls of sugar, one-half teaspoonful salt; make a thick batter, put into well buttered pans, let it get very light and bake.

RUSKS.

Put into a bowl one quart of sponge (before kneading your bread in the morning); set this aside until after you prepare your bread dough; then put into a pan, one cupful of milk, one tablespoonful of lard, one cupful of sugar, and a little nutmeg, (if you care for that flavor); heat this mixture slightly, then pour into the bread batter and add enough flour to make a very soft dough; knead on your bread board very softly, and after it has been thoroughly mixed return to the bowl, (after it has been washed and greased); let it rise for about two hours, then mould into very soft biscuits; let them rise two hours, if necessary, and then bake for twenty minutes. After they are baked, dust with granulated sugar moistened with milk. Dry in the oven about one minute.

Mrs. Geo. Kunkel.

GLUTEN ROLLS.

Three cupfuls of sifted health flour, three teaspoonfuls of Royal baking powder, a pinch of salt, two cupfuls of milk; mix all together and bake for twenty minutes in iron gem pans in hot oven.

BISCUITS.

One quart of flour, one teaspoonful of salt, two teaspoonfuls of Royal baking powder, one teaspoonful lard, one pint of sweet milk or cold water; sift the flour, salt and Royal baking powder together; rub the lard in cold, add the milk or water and form smooth, consistent dough. Bake in a hot oven twenty minutes.

Mrs. Wilson Hollinger.

SODA BISCUIT.

Four cupfuls of flour, two eggs, one cupful of milk, two teaspoonfuls of sugar, a little salt, two

teaspoonfuls soda, four teaspoonfuls of cream of tartar; rub the eggs into the flour like you do butter.

Mrs. W. S. Calkin.

BREAKFAST BISCUIT.

No. 1.—One pint of flour, one round teaspoonful of Royal baking powder; sift the flour and baking powder together three times; one tablespoonful of lard rubbed thoroughly into flour, one-quarter teaspoonful of salt; mix as soft as possible to handle with cold water; roll and cut into biscuits and bake in a hot oven twenty minutes.

Miss Nettie Swartz.

No. 2.—Take one quart of sweet milk, one-half cupful of melted butter, a little salt, two tablespoonfuls of Royal baking powder, flour enough to make a stiff batter; do not knead into dough, but drop into buttered tins from a spoon. Bake in a hot oven. Unless it is hot the biscuits will not be light.

Muffins, Buns, Waffles, Griddle Cakes, Etc.

MUFFINS.

One egg, one tablespoonful of sugar, one tablespoonful of butter, one-half cupful of milk, one and one-half cupfuls of flour, two teaspoonfuls of Royal baking powder put in last.

Mrs. Arabella Klinefelter.

WHOLE WHEAT MUFFINS.

Beat one egg light without separating and add to one and one-half cupfuls of milk, add one teaspoonful of salt and one tablespoonful of sugar to one and one-half cupfuls of whole wheat flour; add the liquid generally to the flour, stirring all the time so that the batter may be smooth; beat well, add two teaspoonfuls of Royal baking powder; turn into hot gem or muffin pans and bake in a moderately hot oven for twenty-five minutes.

WHEAT FLOUR MUFFINS.

Two eggs, two tablespoonfuls of sugar, yolks and sugar to be well beaten together; two tablespoonfuls of butter and lard mixed, two tablespoonfuls of Royal baking powder, three cupfuls of flour, one and one-half cupfuls of sweet milk, a pinch of salt, whites of two eggs; all well beaten and mixed and baked in a muffin pan and serve hot.

Mrs. Keller.

CORN MUFFINS.

No. 1.—One-half cupful of sugar, one-quarter cupful of butter, one egg, two cupfuls of white flour, one-half cupful of corn meal, two teaspoonfuls of Royal baking powder, one and one-

half cupfuls of milk; mix the same as for cake, bake twenty minutes. This recipe will make twelve muffins.

Baker Clifton Springs Sanitarium.

No. 2.—One cupful of corn meal, one-half cupful of wheat flour, one tablespoonful of sugar, one and one-half teaspoonfuls of Royal baking powder, one egg, a pinch of salt, one pint of sweet milk; mix well and bake in a muffin pan.

Mrs. Keller.

No. 3.—One-half cupful of sugar, one-quarter cupful of butter, one egg, two cupfuls of white flour, one-half cupful of corn meal, two teaspoonfuls of Royal baking powder, one and one-half cupfuls of milk; mix up the same as cake; bake twenty minutes in muffin tins.

Gregory Lindner.

VIRGINIA CORN MUFFINS.

One cupful of flour, one-half cupful of yellow corn meal, one-quarter cupful of sugar, one-half teaspoonful salt, two teaspoonfuls of Royal baking powder, one cupful of milk, one egg, one tablespoonful of melted butter; mix all the dry ingredients; beat the egg, add the milk, add the liquids to the dry ingredients and beat thoroughly. Bake in tin pans, well greased, or in iron gem pans heated.

Mrs. Wilson Hollinger.

POP-OVERS.

No. 1.—Two cupfuls flour, two cupfuls milk, three eggs, one-half teaspoonful of salt; grease gem pans well and put in oven until very hot. Beat eggs without separating until very light, add them to the milk and salt, then pour this over the flour gradually, stirring all the while. Do not add too rapidly as it must be mixed very smooth; fill the pans only about half full; bake in a very quick oven about twenty-five minutes.

Miss Carrie Hinkle.

No. 2.—Beat three eggs, just enough to mix, add one pint of milk. In another bowl mix one pint bread flour and one-half a teaspoonful of salt; to the dry mixture add sufficient of the milk and eggs to mix a batter, and beat for a moment until smooth. Now add the remainder of the liquid and strain the thin batter through a fine sieve. Fill well greased gem pans, previously heated, a little more than half full and bake in a moderate oven for forty minutes.

Mrs. I. Eshelman.

CREAM CORN MEAL PUFFS.

One and one-half cupfuls of corn meal, one and one-half cupfuls of flour, two tablespoonfuls of sugar, one tablespoonful of salt; beat the yolks of two eggs and one and one-half cupfuls of cream, one-half cupful of milk and stir into the dry mixture. Beat well and stir in the stiffly whipped whites of the eggs and two teaspoonfuls of Royal baking powder and bake in greased gem pans in a hot oven. M. Z.

GRAHAM GEMS.

Two cupfuls of Graham flour, one cupful of white flour, three teaspoonfuls of Royal baking powder, pinch of salt, two cupfuls of milk; mix all together and bake in iron gem pan in a hot oven twenty-five minutes.

Gregory Lindner.

WAFFLES.

No. 1.—To one quart of flour add one pint of warm, not hot, corn meal mush; salt to taste; seven eggs beaten light, separately, one teacupful of sweet cream and sufficient fresh milk to make a thin batter. Stir the cream and beaten yolks into the mush, and add the flour and fresh milk, stirring perfectly smooth. The egg whites

beaten to a stiff froth should be added just before baking. The batter should be thin as butter milk and the iron well greased and heated.

W. H.

No. 2.—Waffles to be crisp should have the butter and flour rubbed together so that the two are thoroughly mixed; then the Royal baking powder added at the last minute. Rub two tablespoonfuls of butter into one quart of flour, separate three eggs; add to the yolks one and one-half pints of milk; add this to the flour; beat until smooth; add two tablespoonfuls of Royal baking powder and fold in the well beaten whites.

OLD FASHIONED FLANNEL CAKES.

Two teacupfuls of sour milk, two tablespoonfuls of sour cream or butter, two beaten eggs, flour as for griddle cake batter, one teaspoonful of salt, one teaspoonful of soda dissolved in two tablespoonfuls of warm water. Beat well together and bake on a hot griddle.

Mrs. W. L. Glatfelter.

GRIDDLE CAKES.

One cupful of sweet milk, one cupful of flour, one teaspoonful of Royal baking powder, one saltspoonful salt, one teaspoonful of sugar, one tablespoonful butter, one egg, yolks and whites beaten separately; put whites in last.

Northfield Cooking School.

CORN GRIDDLE CAKES.

Three well beaten eggs, one pint of milk, one-half teaspoonful of salt, two tablespoonfuls of sugar, one tablespoonful of melted butter, one-half cupful of corn meal, two cupfuls of wheat flour, two heaping teaspoonfuls of Royal baking powder.

APPLE PAN CAKES.

One pint of sweet milk, two eggs, one cupful of flour, one teaspoonful Royal baking powder and a pinch of salt; beat eggs light, then add milk and flour; put butter and lard into a frying pan, set on stove. When hot, pour in the batter to cover bottom of pan, then lay over the batter thin slices of tart apples; turn and brown each cake on both sides; put on a warm plate with the apples up; butter and sugar each cake and serve hot. Mrs. A. P. Frantz.

CRUMB GRIDDLES.

One pint of milk and one cupful of bread crumbs; soak over night; add one-half teaspoonful of salt, one egg, two tablespoonfuls of molasses, one tablespoonful melted lard, one teaspoonful of soda; flour enough to make a batter.

BUCKWHEAT CAKES.

No. 1.—Mix together two cupfuls of buckwheat flour and one cupful of white flour; add one-half of a teaspoonful of salt and sufficient milk, or milk and water, to mix a thin batter; beat until all lumps are out, then add one-half cake of yeast dissolved in a little lukewarm water and one tablespoonful of molasses; cover and set aside over night to raise. Just before baking add about one-quarter of a teaspoonful of soda dissolved in a spoonful of boiling water. Have the griddle very hot and use as little grease as possible. Mrs. B.

No. 2.—One quart of buckwheat flour, one-half pint of wheat flour, two tablespoonfuls of sugar, one yeast cake and a little salt. Set to raise over night. Mrs. A. Ebert.

CINNAMON BUNS.

No. 1.—Scald one pint of milk, dissolving in it one scant teaspoonful of salt, one tablespoonful of butter and two tablespoonfuls of sugar; when cool add one-half of a yeast cake, dissolved in a little warm water and sufficient flour to make a drop batter; cover and set aside until light. Add flour to make a soft dough and knead for five minutes; return to bowl, cover and set aside again. When light turn out and roll one-half inch thick; spread with softened butter, sugar, currants and cinnamon; roll up and cut in two-inch slices. Put close together in greased pan and when light bake about forty minutes.

Miss Maude Ziegler.

No. 2.—Two cupsful mashed potatoes, one-half cupful potato water, one cupful sugar, mix. When cool, add two-thirds yeast cake dissolved in one and one-half cupsful luke warm water. Set at night, next morning add four eggs, one cupful butter and lard mixed, and salt. Mix and add enough flour to make a soft dough. Let rise until very light. When light, roll out on the board a quarter inch thick and spread with the following: three-fourths pound butter, two pounds sugar, and cinnamon to taste, mixed thoroughly, then roll and cut about one-half inch thick. Put in greased pan, let rise one hour, and bake.

C.

SUGAR BISCUIT.

Two eggs, one pound of sugar, one cupful of sweet milk, one cupful of butter, one cupful of lard, mix all well and then add two teaspoonfuls of Royal baking powder and sufficient flour to stiffen.

Mrs. J. F. Schriver.

GERMAN HORNS.

Scald one pint of milk, add to it two tablespoonfuls of butter; when luke warm add one yeast cake dissolved, a half teaspoonful of salt and sufficient flour to make a stiff dough. When very light, roll out, cut into crescents, stand them in a greased pan, and when very light, run into a quick oven for fifteen minutes. When they are half done draw them to the open door, brush with a glaze made from white of egg, sugar and milk; dust thickly with chopped almonds and return them to the oven to brown.

Mrs. G. H.

DOUGHNUTS.

No. 1.—Two eggs, one cupful of sugar, one cupful of sour milk, one teaspoonful of soda, a pinch of salt, seven teaspoonfuls of lard, season with nutmeg, flour to roll; fry in hot lard.

Mrs. E. V. Moulton.

No. 2.—Scald and cool one cupful milk; when cool add one-quarter of yeast cake dissolved in three tablespoonfuls of warm water, one teaspoonful of salt and enough lard to make a stiff batter. Let raise over night, then add two heaping tablespoonfuls of melted butter, or butter and lard mixed; one cupful of sugar, two well beaten eggs, one-half teaspoonful of grated nutmeg and enough flour to make a dough stiff enough to handle. Let raise a second time, then turn out on a floured board and roll down until less than one inch thick. Cut in rings and let stand until light, then fry in a kettle of smoking hot fat.

DOUGHNUTS WITHOUT YEAST.

Cream one-third of cupful of butter, add one-half cupful of sugar and beat together; add one beaten egg, another half cupful of sugar and

beat again. Mix together three cupfuls of sifted flour, two teaspoonfuls of Royal baking powder, one teaspoonful of salt, one-quarter teaspoonful of cinnamon and a little grated nutmeg if desired. Add this alternately with one cupful of milk to the butter mixture, then stir in as much flour as may be necessary to make a soft dough, which can be rolled out. Cut into rings and cook at once in smoking hot fat; then roll in powdered sugar.

FUNNEL CAKES.

One pint of sweet milk, two eggs well beaten (yolks and whites together), enough flour to make a thin batter, one-half teaspoonful of Royal baking powder, one-quarter teaspoonful of salt; mix in a pan thoroughly. Place enough lard in a pan to cover the bottom well, let it get quite hot before cooking the batter. Now put the batter through a funnel into the hot lard, beginning at the center of the pan and turning the stream around in a gradually enlarging circle, being careful not to touch so as to form a solid cake. It should be coiled like a Fourth of July pin wheel. Fry a light brown and serve with any tart jelly, hot. Mrs. W. L. G.

CRENTZLENS.

Two cupfuls of sugar, one cupful of milk, one cupful of butter, four eggs, two teaspoonfuls of soda, flour enough to make a stiff dough. Cut into rings and bake in lard.

Mrs. M. W. Lau.

SNOW BALLS.

One cupful of sugar, two eggs, four tablespoonfuls sour milk, one teaspoonful of cream of tartar, one teaspoonful soda, sufficient flour to roll into balls; fry in hot lard; dip into white

of egg, then into sugar and serve. If sweet milk is used omit cream of tartar and soda, and substitute one teaspoonful Royal baking powder.

RAGLETS.

Put half a pint of water and two ounces of butter into a sauce pan over the fire. When boiling add four ounces of flour; stir until it forms a ball, let cool. When cool add one egg, without separating, and beat and add another, and so on until you have added four eggs; beat thoroughly for five minutes. Have a pan of hot fat ready and put the mixture into a pastry bag with a tube. Press it into the hot fat, making it into the shape of small pretzels. Sprinkle with powdered sugar and cinnamon and a teaspoonful of vanilla sugar; serve same day they are made.

K. H. G.

CRULLERS.

Sift a pound of flour with two teaspoonfuls Royal baking powder; mix good half cupful of milk with three tablespoonfuls of sugar and two eggs; add them to the flour, and two ounces of melted butter and half a teaspoonful of grated nutmeg; mix all together into a dough with a knife; turn the dough on a board; if necessary add more flour; give it a few turns to smooth it; roll to one-quarter inch in thickness. Cut out in rings with a double cutter and fry in deep hot fat; serve dusted with sugar.

CAKE RISSOLES.

Cut stale sponge cake into thin slices and with a biscuit cutter, into cakes about one and one-half or two inches in diameter. Cover each with almond paste and put together like sandwiches. Dip quickly into egg and crumbs and fry in hot lard; serve with Puree of Apricots poured over.

Puree of Apricots.

Press through a sieve twelve halves of apricots. Put this into a sauce pan, add one-half cupful of liquor out of can, strained; boil and add one teaspoonful of arrowroot moistened in a little cold water; boil a minute, take from the fire and add two tablespoonfuls of wine, sherry preferred.

APRICOT FRITTERS.

Mix together one cupful of flour and one teaspoonful of salt; separate the whites and yolks of two eggs; beat the yolks, add one-half cupful of cold water and stir gradually into the flour; add one tablespoonful of melted butter and beat hard. Whip the whites of the eggs to a stiff froth, stir lightly into the batter and set aside in a cool place for at least two hours. Drain canned apricots from the syrup, dip each piece into the batter until thoroughly coated; lift out with a fork and drop into kettle of deep, smoking hot fat; cook until a delicate brown, then drain. Dust with powdered sugar and serve with a sauce made with the syrup, slightly thickened with corn starch.

Apple, banana and peach fritters are made same as above.

Mrs. Eshelman.

CURRENT JELLY FRITTERS.

Cut plain loaf cake in very thin slices, then stamp out in small rounds or squares; spread with currant jelly and put together as sandwiches. Prepare fritter batter with two eggs, one cupful of water, one-half teaspoonful of salt, one cupful of flour and one tablespoonful of melted butter, adding the stiffly whipped whites of the eggs last; then set aside for a few hours. Dip sandwiches in the batter, lift out carefully

and at once immerse in a kettle of smoking hot fat. When brown, drain on coarse paper and roll in powdered sugar. Mrs. W. L. G.

SOUR CHERRY FRITTERS. °

Two eggs (beat separately), one-half cupful of milk, two tablespoonfuls of sugar, one tablespoonful of butter, one cupful of flour, one teaspoonful of Royal baking powder, pinch of salt and one cupful of sour cherries. Mix like cake and fry in lard. Mrs. Sanders.

Puddings, Desserts, Etc.

APPLE PUDDING.

One pint of milk, two cupfuls of flour, four eggs, a little salt and very little Royal baking powder. Pare and core apples, put in a dish, pour on the batter and bake. Eat with sauce or milk.

BANANA PUDDING.

Take one-half dozen firm, large bananas and cut into slices lengthwise. Have ready cooled, a boiled custard made from one pint of milk and yolks of four eggs, flavored with vanilla and a little nutmeg. When cool add the beaten whites of the eggs; put the sliced bananas, with a tiny sprinkle of sugar, in the baking dish; pour the custard in, being sure to get it well in between the layers; bake, covered, for twenty minutes.

BAKED PEAR PUDDING.

Boil one-half cupful of rice in salted water until tender, then drain and place into double boiler with one cupful of milk. Cook until the latter is absorbed, then add one cupful of sugar and one tablespoonful of butter; stir lightly with a fork until the sugar is dissolved. Butter a mould and have ready a number of ripe pears which have been pared and cut into tiny bits. Fill the mould with alternate layers of the rice and pears, finish with a layer of rice; bake for twenty-five minutes in a hot oven. Turn out on a dish and garnish with whipped cream and shiny pear leaves.

BAKED HUCKLEBERRY PUDDING.

One quart of fresh, ripe huckleberries or blue berries, one-half teaspoonful of mace or nutmeg,

three eggs well beaten, separately; two cupfuls of sugar, one tablespoonful of cold butter, one cupful of sweet milk, one pint of flour, two teaspoonfuls of Royal baking powder. Roll the berries well into the flour and add last of all; bake half an hour and serve with sauce.

Miss Mary Shilke.

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES.

Prepare berries as for ordinary serving. Warm biscuits in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pine-apples, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

BATTER PUDDING WITH CHERRIES.

Beat two eggs without separating until light and add a half pint of milk, three and one-half cupfuls of sifted flour, two ounces of butter, melted, and half teaspoonful of salt; beat until perfectly smooth. Flour the cherries, add them and a heaping teaspoonful of Royal baking powder, mix quickly and turn into a greased pudding mould; cover and steam for two hours. Serve with creamy sauce made as follows: Beat four ounces of butter to a cream and add gradually eight ounces of powdered sugar, beat again until very light and add gradually one gill of cream, the grated rind of one lemon and a tablespoonful of vanilla. Turn into a dish and set away to harden. Canned cherries may be used if drained and well-floured.

Miss Maggie Oberlander.

DIPLOMATIC PUDDING.

Make a wine jelly with one-half box gelatine, one-half cupful of cold water, one cupful of boiling water, one cupful of sugar and one cupful of sherry; let stand until cool. Place a two quart mould on a pan of chopped ice; pour in enough jelly to cover the bottom one-half inch deep. When firm arrange a pattern on it, using candied cherries and angelica cut into fancy shapes. Fasten the decorations with a few drops of liquid jelly and when firm pour in another thin layer. When this is hard place a smaller mold in the center of the large one, fill it with cold water or ice. In the space between the two molds pour the remainder of the jelly. Make a soft custard in a double boiler, using one pint of milk, one-half cupful of sugar, the yolks of four eggs and a pinch of salt; add one-half box of gelatine, soaked in one-half cupful of water, stir until dissolved then strain and set aside until it begins to thicken. To one pint of thick cream add one teaspoonful of vanilla, one tablespoonful of sherry and whip to a froth; mix it lightly with the thickened custard and stir until thick. Dip out the water from the smaller mold and pour in warm water. As soon as loosened lift it out carefully. Fill the opening with the prepared cream, smooth over the top and put in a cold place for several hours.

ENGLISH PUDDING.

Four eggs beaten well, one cupful of suet, chopped fine; one cupful of sour milk, two cupfuls of chopped raisins, one small teaspoonful of soda, one small teaspoonful of salt, one nutmeg, flour enough to make a stiff batter; steam five hours; serve with egg sauce. This pudding is good when cold, if, instead of using suet, you use half the quantity of butter.

GRAHAM PUDDING.

One egg, one-half cupful of molasses, one-half cupful of sweet milk, one-half teaspoonful of soda, a little salt, half cupful of chopped raisins and two cupfuls of Graham flour. Steam two hours and do not lift the cover the first hour. Serve with whipped cream, flavored with nutmeg, lemon or vanilla. Mrs. W. S. Calkin.

CHOCOLATE PUDDING.

Three-fourths quart milk, three tablespoonsful cornstarch, two tablespoonsful chocolate, one cup sugar, yolks of two eggs, pinch of salt, flavor with vanilla. Meringue for top, whites of eggs and one tablespoon sugar to one egg.

Alta.

JOHN'S DELIGHT PUDDING.

Three cupfuls of bread crumbs (fine), one cupful of butter or suet, one cupful of raisins, one cupful of sweet milk, one cupful of molasses, one teaspoonful of soda dissolved in half a teaspoonful of milk, one teaspoonful of Royal baking powder, one teaspoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of nutmeg and one egg. Steam for three hours.

Mrs. E. V. Moulton.

LITTLE CARAMEL PUDDING.

Put one-half a cupful of granulated sugar in a sauce pan over the fire and melt, stirring occasionally, until it browns evenly. When perfectly liquid and a dark straw color, pour into small custard cups sufficient of it to cover the bottom of the cups. Beat three eggs, without separating, add one-quarter cupful of pulverized sugar and beat until light, add one and one-half cupfuls of milk, stirring constantly; flavor with one teaspoonful of vanilla, pour over the

caramel. Stand the cups in a pan of hot water and bake in the oven until the custard is set in center. Take from the fire and turn out while hot into a saucer on which it is to be served. Stand away until cold and serve with whipped cream.

Mrs. Annie Eshelman.

OLD-FASHIONED INDIAN PUDDING.

One quart of milk, three handfuls of Indian meal, stir while the milk is hot; let it cool and add an egg, molasses to sweeten, butter half the size of an egg, cinnamon and salt to taste; bake three-quarters of an hour.

Mrs. Kemp.

SHREDDED WHEAT BISCUIT FOR BREAKFAST.

Warm the biscuit in the oven to restore crispness, don't burn, pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

ORANGE PUDDING.

One pint of milk, yolks of three eggs, one tablespoonful of corn starch, three drops of vanilla, sweeten to taste; boil five minutes. Slice five oranges and sugar them; let them stand until the corn starch is cool then pour it over the oranges; beat the whites of the eggs with one tablespoonful of sugar for the top and brown.

PEACH PUDDING.

Pare sufficient whole peaches to cover the bottom of a buttered, deep dish. Prepare a batter with one well beaten egg, one cupful of milk, a pinch of salt, two scant cupfuls of flour, one

tablespoonful of Royal baking powder and two tablespoonfuls of melted butter. Pour this over the peaches and bake in a moderate oven for about forty-five minutes. Serve with sweetened cream or a liquid sauce.

PLUM PUDDING.

No. 1.—One cupful of molasses, one cupful of sour milk, one cupful of suet or two-thirds of a cupful of butter, one cupful of raisins, one cupful of currants, three cupfuls of flour, one teaspoonful of soda, one teaspoonful cinnamon, one teaspoonful of nutmeg, one of salt and one teaspoonful of cloves. Steam three hours and serve with plum pudding sauce.

Mrs. M. A. Stine.

No. 2.—One cupful of finely chopped beef suet, two cupfuls of fine bread crumbs, one heaping cupful of sugar, one cupful of seeded raisins, one cupful of well washed currants, one cupful of chopped blanched almonds, one-half cupful of citron, sliced thin; one teaspoonful of salt, one teaspoonful of cloves, two teaspoonfuls of cinnamon, one-half nutmeg, grated, and four well-beaten eggs. Dissolve a level teaspoonful soda in a tablespoonful of warm water. Flour the fruit thoroughly from a pint of flour; then mix the remainder as follows: In a large bowl put the well-beaten eggs, sugar, spices and salt and one cupful of milk. Stir the fruit, chopped nuts, bread crumbs and suet, one after the other, until all are used, putting in the dissolved soda last, and adding enough flour to make the fruit stick together, which will take all of the pint; boil or steam for four hours. Serve with wine or brandy sauce, or any other well flavored sauce.

Mrs. W. L. Glatfelter.

PRUNE PUDDING.

No. 1.—Whites of three eggs beaten stiff, one cupful of finely chopped prunes, sugar to taste and a little vanilla. Prunes must be cooked and seeded. Bake for fifteen minutes in a hot oven. Serve with whipped cream.

No. 2—Thirty-four prunes, whites of eight eggs, one cupful of white sugar, pinch of cream of tartar. Steam prunes, stone and chop fine; beat whites of eggs to stiff froth, mix all together and put in a buttered pan and set into dripping pan with hot water. Bake in oven twenty-three minutes. Serve with cream.

Mrs. M. J. Kelley.

ROLY-POLY.

Mix and sift into one quart of flour, three teaspoonfuls of Royal baking powder; rub into this, butter and lard, mixed, the size of an egg and as much cold water as will make it the consistency of biscuit dough. Roll out an inch thick, spread over it berries, canned or preserved; sprinkle sugar over them as you would for pies, then fold or roll up; turn in the ends to prevent the escape of juice; secure the outer edge by pressing it to the outer layer of dough. Have ready a pot of boiling water. Take a large square of muslin; dip it into the boiling water, spread it out and dredge it with flour; put your pudding on the floured side; roll up, fold the ends in, and, after it is all wrapped in, secure by pinning the ends and sides, having left room for swelling. Boil it one and one-half hours constantly. Serve with sweet cream or butter and sugar well beaten.

BERRY ROLL.

Mix a rich biscuit dough; roll out half an inch thick, cover with layer of huckleberries; sprinkle with sugar and bits of butter. Roll up, lay on a buttered plate and steam for forty minutes, then place in a hot oven long enough to dry off and serve with a hard sauce.

SARATOGA PUDDING.

One cupful of molasses, one cupful of milk, one cupful of raisins, one cupful of currants, three cupfuls of flour, one cupful of chopped suet, one teaspoonful of cinnamon, one-half of a grated nutmeg, one-half teaspoonful of salt, one gill of brandy. Mix the suet and molasses, add the milk, then the flour and spices; beat well and add the fruit, well floured, brandy, salt and a teaspoonful of Royal baking powder; mix all together thoroughly and turn into a greased pudding bag; allow plenty of room for swelling and boil steadily for three hours. Serve hot with brandy or hard sauce. Mrs. W. S. Calkin.

SNOW PUDDING.

No. 1.—One quart of milk, two tablespoonfuls of corn starch, whites of three eggs; dissolve the corn-starch in a little milk, stir some sugar into the remainder of the milk and place on the stove. When it begins to boil, stir in the corn starch. After it becomes smooth, stir in your beaten egg and let it cook a little longer. Flavor and serve cold. Use sauce made of the yolks of eggs, a little sugar and one quart of milk flavored with vanilla. Boil until it is like cream; let it cool before serving. Mrs. Rabine.

No. 2.—One package of orange jello dissolved in one and one-half pints boiling water. When it begins to stiffen, stir into this the whites of

three eggs beaten very stiff. Stand on ice until ready to serve. Fruit of any kind, peaches or berries, added to the whites of eggs, make a very pretty dessert. Serve with dressing made as follows: Yolks of three eggs, beaten light; one pint of milk, boiled and cooled; one teaspoonful of vanilla; sweeten to taste; let all come to a boil, stirring constantly; stand aside to cool.

Rhoda Swartz Myers.

No. 3.—On one-half box of gelatine pour one and one-half pints of boiling water; stir gently until all is dissolved, then add whites of three eggs, not beaten, one or one and one-half cupfuls of sugar; any flavoring desired; beat one hour and serve with soft custard or cream.

HUCKLEBERRY PUDDING.

One-half cup sugar, one-half cup butter, one egg, one-half cup sweet milk, two cups flour, two teaspoons baking powder, one pint berries, or scant cupful. Cream sugar and butter, add yolks of eggs and whites after flour. Put part of flour with berries and add last. K. H. G.

STEAMED FRUIT PUDDING.

One-half cupful of sugar, two eggs, one cupful of flour, one-half cupful of fruit (any kind), one-half teaspoonful of soda, one teaspoonful of cream of tartar and butter the size of a walnut. J. M. Q.

SUET PUDDING.

One cupful of chopped suet, one cupful of chopped raisins, three-quarter cupfuls of molasses, one cupful of milk, one teaspoonful of soda (dissolved), three cupfuls of flour; put into pail or pudding mold and steam or boil for three hours. Miss Nettie Swartz.

TAPIOCA PUDDING.

No. 1.—One and one-half cupfuls of tapioca, soak until tender; cook it until it is like jelly; sweeten and flavor to taste. Line a pudding dish with apples, pour the tapioca over them; cook until the apples are soft; pour over them a pudding made of one and one-half pints of milk, two tablespoonfuls of corn starch and two eggs. Peaches may be used instead of apples if desired.

No. 2.—Pare and core six tart apples, fill the cavities with sugar, place in a pudding dish with a little water; bake until tender. Have soaked a teacupful of tapioca in a pint of water for three hours; pour the mixture over the apples and bake one-half to three-quarters of an hour. Flavor with vanilla or nutmeg. If to be eaten with cream, the tapioca should have a little butter and sugar added before pouring over the apples. Mrs. W. M. Lau.

No. 3.—One cupful of tapioca soaked over night in a pint of water. In the morning add one quart of milk and boil for twenty minutes, stirring gently; then add yolks of four eggs, well beaten, one cupful of sugar and a little butter; allow to boil for a few minutes. Flavor with vanilla and pour into a pudding dish. Cover with a meringue made from the whites of four eggs, beaten stiff, four tablespoonfuls of pulverized sugar and one tablespoonful of vanilla. Put into hot oven for five minutes; serve cold.

Mrs. E. H. Bitner.

PINEAPPLE TAPIOCA PUDDING.

No. 1.—Wash thoroughly through several waters one teacupful of tapioca; soak in one quart of cold water over night; when you are

ready to prepare, place the tapioca with the water in which it was soaked, in a granite kettle on top of stove; cook until clear; add one saltspoonful of salt, two teacupfuls granulated sugar, one small pineapple, grated, or one-half can, grated, and cook for one-half hour; stir often to keep from scorching. Place in a serving dish; beat whites of three eggs very light; add gradually four tablespoonfuls of granulated sugar, pile on pudding and place in oven with door open for ten minutes; then close the door and let brown. Serve with cream.

No. 2.—One cupful of tapioca soaked over night; in the morning put it on the stove and when boiling hot add one cupful of sugar and boil until clear. Chop one pineapple, pour the tapioca over it; stir together and put into molds; when cool serve with sugar and cream.

Mrs. Samuel Swartz.

VELVET PUDDING.

One quart of milk, bring to a boil and thicken with two heaping tablespoonfuls of cornstarch. Remove from the stove, add the yolks of two eggs, well beaten, one cupful of dessicated cocoanut, sweeten to taste; beat the whites of the eggs stiff and place on top. Brown slightly in a hot oven.

Miss Nettie Swartz.

Pudding Sauces

BRANDY SAUCE.

Stir a heaping teaspoonful of corn starch into a little cold water to make a smooth paste. Add to it a cupful of boiling water and one-half cupful of sugar, a piece of butter the size of an egg; boil all together for ten minutes. Remove from the fire and when cool stir into it half a cupful of brandy. It should be about as thick as thick syrup.

Wine sauce is made the same as the above.

Mrs. J. D. Keller.

FOAMY SAUCE.

One-fourth cupful of butter, one cupful of powdered sugar, whites of two eggs, eight tablespoonfuls of boiling water, eight tablespoonfuls of sherry, or a teaspoonful of vanilla. Beat the butter to a cream, gradually adding the sugar and heating until light; then add the white of one egg, unbeaten; beat again and add the remaining white; beat the whole until very light. When ready to serve add the sherry or vanilla, and boiling water. Stand in a bowl over boiling water over the fire and stir until frothy; serve immediately.

A. E.

LEMON SAUCE.

One tablespoonful of corn starch, one tablespoonful of butter, one-half cupful of sugar, one egg and one pint of boiling water. Place the corn starch, egg, butter and sugar into a dish and beat well; pour over this the boiling water and stir over the fire until thick; remove from the fire and add the juice and rind of one lemon.

M. Z.

PUDDING SAUCES.

No. 1.—Butter the size of an egg, four tablespoonfuls of brown sugar, yolks of two eggs, two wine glasses of wine. Melt butter in sauce pan, stir in the flour until smooth, pour over this one pint of boiling water and flavor with brandy or lemon extract; sweeten to taste.

No. 2.—One cupful of sugar, one-half cupful of butter, four tablespoonfuls of cream, added after butter and sugar are creamed, four tablespoonfuls of brandy or sherry. Set into a bowl of water a few minutes before using.

Mrs. E. V. Moulton.

SAUCE FOR APPLE DUMPLINGS.

One pint of boiling water, two teaspoonfuls of corn starch, one-half teaspoonful of cinnamon, three teaspoonfuls of sugar. Mix the corn starch, cinnamon and sugar together in a little cold water, and stir into the boiling water; add butter the size of a shellbark.

Mrs. Susan Blair.

SAUCE FOR PLUM PUDDING.

One egg, one cupful of sugar, one tablespoonful of flour, a pinch of salt, butter the size of an egg, brandy to flavor; large teacupful of water.

Mrs. M. A. Stine.

SAUCE FOR ENGLISH PUDDING.

One cupful of sugar, one egg, one tablespoonful of butter; beat all to a froth and add a pint of boiling water.

SAUCE FOR WAFFLES.

One cupful of milk, one-half cupful of sugar, one teaspoonful of ground cinnamon; boil until thick like cream.

Mrs. Smith.

WINE SAUCE.

Stir a heaping spoonful of corn starch in a little cold water, to a smooth paste; add to it a cupful of boiling water, one cupful of sugar, a piece of butter the size of an egg, boil all together ten minutes. Remove from the fire, and when cooled stir into it half a cupful of wine. It should be about as thick as thin syrup.

Mrs. W. L. Glatfelter.

HARD SAUCE.

Beat to a cream half cupful of butter; add gradually one cupful of pulverized sugar; beat it until very light; add a little lemon juice or a little grated nutmeg on top. The white of an egg may be beaten in, if desired. Lucy Moul.

CARAMEL COLORING.

In a clean frying pan put one pound of granulated sugar; place over a slow fire and stir with an iron spoon. The sugar will lump at first, then it will gradually melt to a clear syrup of a deep amber tint. Do not allow it to cook so rapidly nor so long that it turns black, in which case it will have a bitter taste. Throw in quickly one cupful of boiling water and simmer until it is as thick as a good syrup. Bottle when cool. It can be used for coloring and flavoring.

Desserts

APPLE DUMPLINGS.

No. 1.—Make a rich biscuit dough, the same as soda or Royal baking powder biscuit, only add a little more shortening. Take a piece of dough out on the moulding board and roll it as thin as for pie crust; then cut into square pieces large enough to cover the apple. Put into the middle of each piece the half of an apple that has been pared and cored; sprinkle on it a spoonful of sugar and a pinch of cinnamon; turn the ends of the dough over the apple and lap them tight. Cover the bottom of a well buttered dripping pan with dumplings, smooth side up and place a small piece of butter on the top of each dumpling. Sprinkle a handful of sugar over them and turn into the pan a cupful of boiling water. Bake brown.

No. 2.—Make a crust as follows: One teacupful of sweet milk, two teaspoonfuls, slightly heaping, of Royal baking powder, two tablespoonfuls of melted butter or lard, one even teaspoonful of salt and flour to roll.

Sift the baking powder into part of the flour; put in the milk and stir until the consistency of pancake batter; then add salt and shortening, with sufficient flour to make a soft dough. Do not knead, but manipulate daintily; roll lightly and cut into squares four to six inches, according as you want large or small dumplings. Enclose in each square one-half of a good sized Spy or Greening apple and lay side by side, without crowding, in a deep pie pan or baking dish, having first sprinkled the bottom liberally with sugar. Stick a few bits of butter on the top and sides of each dumpling and pour over

the whole a teacupful of boiling water. Bake from one-half to three-quarters of an hour in a moderate oven hot at first, gradually cooling towards the last. Eat hot with sugar and cream or pudding sauce, as desired.

Mrs. Cyrus Oberlander.

APPLE SNOW.

One pint of the pulp of roasted apples, strained, one-half a pint of sugar, whites of three eggs, beaten to a stiff froth; add the apples and sugar and beat until it stands stiff in the spoon. Serve this with a custard made of the yolks of the eggs, one pint of new milk, two tablespoonfuls of sugar, and flavor.

VANILLA SNOW.

One-half a box of gelatine, one and one-half pints of warm water, two teacupfuls of white sugar, whites of four eggs, flavor with vanilla. After the gelatine is cold put the whites of the eggs and sugar into it; beat all together at least one-half hour. Take the yolks of the eggs, one pint of milk and sugar, and make a boiled custard to eat with it, or eat it with sugar and cream.

BABY SHORT CAKES.

One pint of flour, two teaspoonfuls of Royal baking powder, one-half teaspoonful of salt, two eggs, one cupful of milk and one-half cupful of melted butter. Stir in the melted butter and beat hard; add the baking powder and beat again for a moment, and fill well-greased muffin pans two-thirds full; bake twenty minutes in a hot oven. When done split with a knife and butter. Have ready a quart of strawberries, mashed and sweetened, spread between the layers and serve with cream. Mrs. Sheaffer.

BANANA CUSTARD.

Two tablespoonfuls of corn starch, mixed smooth in a little cold water, one cupful of granulated sugar and one-third cupful of butter. Stir together; pour on a quart of boiling water; add yolks of three eggs, beaten light, and stir over the fire until thick. When cold add three or four bananas cut fine; beat whites of eggs to stiff froth with three tablespoonfuls of powdered sugar and juice of one-half a lemon. Heap on top of custard. Any fruit may be used in place of banana. Nettie Swartz.

COFFEE CUSTARD.

Beat three eggs without separating; add three tablespoonfuls of sugar, a half cupful of coffee and one cupful of milk; fill into custard cups, stand in a pan of boiling water and bake in the oven until set; serve with cream. Mrs. A. E.

CHARLOTTE RUSSE.

Place one pint of sweet cream on ice until perfectly cold. Whip until stiff, then take a teaspoonful of gelatine, dissolved in a little milk over the fire; when cold mix with the whipped cream, add one-half pound of powdered sugar, two teaspoonfuls of vanilla; pour into a dish lined with sponge cake or lady fingers. Set aside until perfectly cold, then serve. If desired, the cake can be dipped into wine previous to being placed in the dish. Maggie Funk.

No. 2.—Put one-quarter of a box of gelatine to soak in one-quarter of a cupful of cold water. Whip one pint of heavy cream to a solid froth; if the cream is not sufficiently thick and heavy for this, skim off the froth as it rises and lay it on a fine strainer, placed over a bowl, what drips through can be returned to the main portion.

When thinner cream is used nearly half as much again will be required as all cannot be properly frothed. Have cream and bowl well chilled or there is likely to be trouble; heavy cream easily turns to butter unless kept at a low temperature. After whipping scald about four tablespoonfuls of the thin cream remaining in the bowl, or take an equal quantity of rich milk and in it dissolve one-third of a cupful of powdered sugar and the soaked gelatine. Add three tablespoonfuls of sherry and one teaspoonful of vanilla, and set aside until it begins to thicken. Put in gradually and very lightly the whipped cream stopping from time to time to let the thickening process go on. When all the cream is in, arrange split lady's fingers around the sides of a serving dish, turn in the mixture and set aside until firm. Before serving the charlotte may be garnished by sprinkling over the top some tiny candies, finely shredded candied fruits, such as cherries and pineapple, or a little colored sugar.

Mrs. Eshelman.

MINUTE CHOCOLATE WALNUT JELLY.

Dissolve one package of Chocolate Minute Gelatine (flavored) in one pint hot milk and set to cool. When beginning to congeal beat to a stiff froth, adding one-half cup of walnut meats and one-half dozen figs cut fine. Serve with whipped cream.

CHOCOLATE BLANC MANGE.

One-half box of gelatine soaked in one-half pint of water one hour, one and one-half pints of milk, one-half cupful of sugar, four tablespoonfuls of grated Baker's chocolate and one teaspoonful of vanilla. Let milk come to a boil; dissolve chocolate with some of the cold milk and mix with sugar and gelatine; then pour boil-

ing milk over all and set on stove until thoroughly dissolved, but do not let it boil; add vanilla after taking from the stove; pour into dish and set on ice.

CHOCOLATE CREAM.

Two tablespoonfuls of sugar, one-half ounce of Baker's chocolate, one pint of cream or milk and whites of four eggs. Cook in double boiler and add beaten whites of eggs last.

Ada Krebs Apple.

ITALIAN CREAM.

One quart of milk, one-half box of gelatine, one-half cupful of sugar, one teaspoonful of vanilla and one-half cupful of cold water. Cover the gelatine with cold water and soak for a half hour. Put the milk into a farina boiler and let come to a boil; beat the yolks of four eggs and sugar together until light, then stir them into the boiling milk; stir for half a minute and remove from fire; add gelatine, beaten whites of eggs and vanilla and stand aside to cool. When it begins to stiffen, turn into a mould and stand aside in a cool place to harden.

Miss Maude Ziegler.

CUP CUSTARD.

Scald one quart of milk and pour it over four well beaten eggs, add four tablespoonfuls of sugar. Stir well and bake in cups; set in a pan of hot water; serve with whipped cream.

CUP CUSTARD WITH NUTS.

Three eggs, two tablespoonfuls of sugar, a pinch of salt and one-third cupful of finely chopped nuts to each pint of milk; beat the eggs together with the sugar and add the nuts (English walnuts, almonds or hickory nuts, mixed). Stir

in the milk, add one teaspoonful of vanilla; bake in custard cups in a moderate oven until firm in the center. Let cool for an hour then drop on each a spoonful of jelly. Cover with a meringue of the white of one egg and one tablespoonful of powdered sugar; dust with sugar and brown in the oven. K. H. G.

DUTCH APPLE CAKE.

One pint of flour, one-half teaspoonful of salt, one and one-half teaspoonfuls of Royal baking powder, one-quarter cupful of butter, one egg, one scant cupful of milk, four sour apples, two tablespoonfuls of sugar. Rub the butter, salt and baking powder into the flour, then add the egg and milk, beating it to a smooth batter. Cut the apples into eighths and place them in rows across the pan. Sprinkle the sugar over the top of the apples and bake. To be eaten with sweetened cream flavored with vanilla.

PINEAPPLE TAPIOCA.

Boil one-half cupful Minute Tapioca and one-half cup sugar in three cups water till clear. Pour this over one pint canned pineapples. When sufficiently cold decorate the top of pudding with currant jelly and serve with sweetened whipped cream.

FLOATING ISLAND.

No. 1.—Two eggs, one pint of milk, two tablespoonfuls of sugar, one teaspoonful of corn starch, flavor with vanilla. Use whites of egg for top meringue. Mrs. Ida Sheeley.

No. 2.—Put one quart of milk into a large pan and let come to a boil; beat the whites of two eggs to a stiff froth, then with a spoon drop the froth on the boiling milk; let it boil for a

few minutes, then remove the floats with a spoon and set aside. Make a custard of the boiled milk by thickening with one tablespoonful of corn starch, yolks of two eggs, one tablespoonful of sugar; moisten with milk, boil three minutes; flavor with vanilla. Have the bottom of a glass dish covered with bits of sponge cake, pour over it the custard; drop on top of the custard slices of seeded orange and place a float on each piece of orange; serve cold with cream.

Mrs. A. P. Frantz.

FLOATING ROCKAWAY.

One pint of boiling water, two cupfuls of sugar, three tablespoonfuls of corn starch, whites of four eggs, two lemons, grate the rind of one and take the juice of two. Beat the whites of four eggs very stiff and pour the rind and juice of lemons into it. Boil the water and put in the sugar; dissolve the corn starch in a little cold water and pour it into the boiling water and sugar, and let it boil until thick enough to mould, then pour the hot ingredients over the beaten whites and lemon juice, stirring constantly. To be served with a sauce made with the yolks of four eggs and one pint of milk and four tablespoonfuls of sugar.

Mrs. W. B. Johnston.

MERINGUE.

Whites of four eggs, eight tablespoonfuls of granulated sugar; beat the eggs very light, add the sugar with a little stirring. Drop off the side of a spoon on to buttered tins, bake in a moderate oven until a light brown. When cool press in the bottom and dry in a moderate oven.

Mrs. J. S. Moul.

APPLE MERINGUE.

One-half cupful of granulated sugar, white of one egg; beat twenty minutes; grate slowly into this two apples; beat ten minutes, flavor with vanilla. Serve on sliced oranges or gelatine.

Mrs. J. S. Moul.

MOLDED RHUBARB.

Stew rhubarb until it can be pressed through a sieve; sweeten to taste. For each pint when cooked allow one-third of a box of gelatine, soaked in sufficient water to soften; dissolve over hot water, add and mix it thoroughly with the hot prepared rhubarb and pour into large or small wetted molds. If made extra sweet there may be added to this mixture when nearly cooled, one-third of its bulk of stiffly whipped cream.

MOUSSE.

No. 1.—Make a syrup of one cupful of sugar, one-quarter cupful of water, beat the yolks of four eggs, add them to the syrup and one-half cupful of milk; boil one or two minutes until smooth and thick; flavor; beat until cool, then add one pint of cream whipped very stiff. Beat all together, pour into tin mould, pack in ice and salt, let stand for four or five hours. Flavoring: One teaspoonful of vanilla, three tablespoonfuls of sherry.

Miss Sallie Klinefelter.

No. 2.—One pint of cream whipped stiff; boil one cupful of sugar with one-quarter cupful of water until it strings; beat up two eggs, add one-half cupful of milk, push sugar on back of stove and add the egg; push forward and let boil up once. When cold add one teaspoonful of vanilla, three tablespoonfuls of sherry wine; whip gently into the cream. Pack in mould in ice and salt for four or five hours.

Mrs. Charles Bayler.

No. 3.—Make a syrup of one cupful of sugar and one-quarter cupful of water; beat the yolks of five eggs, add to the syrup and one-half cupful of milk. Place this on the fire and boil a few minutes. When smooth and thick flavor with one teaspoonful of vanilla and three teaspoonfuls of sherry; beat until cool then add one pint of cream, whipped very stiff; beat all together; pour into the freezer; pack in ice and salt and let stand four or five hours before using.

Mrs. P. K. Devers.

CHOCOLATE MOUSSE.

Whip one quart of cream very stiff. Put in small pan one ounce of Baker's chocolate, three tablespoonfuls of sugar, one tablespoonful of boiling water; stir over a hot fire until smooth and glassy; add three tablespoonfuls of cream; sprinkle one cupful of powdered sugar over the whipped cream, being sure to have it well mixed; put into a mould; pack in the ice and salt for about four hours. This makes a large quantity.

Mrs. Charles Bayler.

PEACHES WITH RICE.

Wash one cupful of rice through several waters and boil in an abundance of salted water until almost done. Drain, turn into a double boiler with one cupful of rich milk and one tablespoonful of sugar until the milk is absorbed. Wet a mold in water and press the rice into it, then set aside for an hour. Peel and halve a dozen peaches and simmer for ten minutes in a syrup made of two cupfuls of sugar, one and one-half cupfuls of water and the juice of one-half a lemon. Turn the rice out on a serving dish; arrange the peaches around it; pour the syrup over all and serve ice cold.

PRUNE WHIP.

Steam three-fourths of a pound of French prunes in as little water as possible, until very soft. Remove the seeds and rub through a colander; add three-quarters of a cupful of sugar to prunes; beat whites of fifteen eggs, add prunes a little at a time; bake in moderate oven about twenty minutes. Serve with whipped cream.

Mrs. E. V. Moulton.

Pies

“Who'll dare deny the truth, there's poetry in pie.”—Longfellow.

PASTRY.

For good, plain pastry allow one cupful of shortening to three cupfuls of flour. Lard alone makes tender and delicate looking pie crust; some prefer butter with the lard, and some butter alone. If one uses butter the salt must all be worked out of it. Put your shortening on the ice for fifteen minutes before using; sift flour; little salt, then add the shortening, chopping it with a knife. Do not rub it at all if you want it flaky. Use just sufficient water so that it can be rolled easily, taking especial care not to wet it too much; use cold water, ice water preferred. One cupful of flour is sufficient for a pie, unless a very large one. Pastry needs a quick but not hot oven.

A Friend.

One cupful of lard, three cupfuls of flour and a little salt; sift the flour, add the salt and rub in the lard. Use enough cold water to hold together. Handle as little as possible.

Amanda Geiger.

APPLE TARTS.

Pare and cut the apples into halves. Line pie tins with pastry, then place a layer of apples on the pastry; sprinkle with cinnamon; add two tablespoonfuls each, of sugar and water, and dot with bits of butter; bake in a quick oven until apples are soft.

Mrs. Wilson Rex.

BANANA CUSTARD.

Boil one pint of sweet milk in a sauce pan. Take one egg, two teaspoonfuls of corn starch, two tablespoonfuls of sugar, half teaspoonful

extract of vanilla, wet all with a little of the boiled milk; beat together and stir into the boiled milk; boil five minutes; pour on baked pastry. Slice one ripe banana and place the slices over the top of the custard and cover with whipped cream.

Mrs. A. P. Frantz.

COCOANUT CUSTARD.

No. 1.—Grate one cocoanut, two cupfuls of sugar, three tablespoonfuls of flour, pinch of salt, yolks of three eggs; mix all well and add a quart of milk and whites of three eggs beaten to a stiff froth; bake on crust.

Amanda Geiger.

No. 2.—Grate one cocoanut, butter the size of an egg, five eggs, ten tablespoonfuls of sugar, three teaspoonfuls of corn starch, one quart of milk. Melt the butter and put the cocoanut into it; beat the eggs separately; add the sugar and beat again; then add the cocoanut and corn starch; lastly add the milk.

Mrs. Geo. Forry.

CHOCOLATE CUSTARD.

No. 1.—One and one-half cupfuls of milk, two tablespoonfuls of grated chocolate, three-quarter cupful of grated sugar; boil until well dissolved; add beaten yolk of three eggs and white of one; add one teaspoonful of vanilla. Put the mixture into pastry and bake with it the whites of the remaining eggs, beaten stiff, for meringue on top.

Rhoda Swartz Myers.

No. 2.—One cupful of milk, two tablespoonfuls of grated chocolate (Baker's), three-fourth cupful of white sugar, yolks of three eggs; mix chocolate and milk, then heat, adding sugar,

yolks of eggs and beat to a cream; flavor with vanilla. Bake on crusts and use whites of beaten eggs for icing. Mrs. J. F. Schriver.

No. 3.—Four tablespoonfuls of grated chocolate (Baker's) and one pint of water or milk; let this come to a boil for a few minutes, then take the yolks of two eggs, three tablespoonfuls of corn starch and six tablespoonfuls of sugar; stir the mixture together and boil until thick like custard. Cook it by setting the dish into boiling water to avoid burning. Make a crust like lemon pie; beat the whites of two eggs with a tablespoonful of powdered sugar to a stiff froth and flavor with vanilla.

Kate Schwartz.

CHEESE CUSTARD.

One pint of cottage cheese, worked very smooth, four tablespoonfuls of flour, yolks of four eggs, one cupful of sugar, a pinch of salt, half cupful of sweet cream; beat all very lightly, then add a quart of milk, nutmeg to taste and whites of four eggs beaten to a stiff froth and mixed in very light; pour on crust and bake.

Amanda Geiger.

CREAM CUSTARD.

One cupful of sweet cream, four tablespoonfuls of granulated sugar, half teaspoonful of vanilla; beat all together until they become thick cream, then pour on crust which has been previously baked. The above makes one custard.

Mrs. F. D. Lindemuth.

CREAM PEACH TARTS.

Pare and slice peaches, stew in a little water until soft, then mash and sweeten with sugar. Take sweet cream, about half the quantity of

the peaches, and mix into the cream a little flour or corn starch and add to the peaches. Mix all well and put on pastry and cover with the following: One teacupful of flour, one teaspoonful of Royal baking powder, quarter teaspoonful of sugar, a little salt; mix well, then add butter the size of a walnut; work lightly and add a little cinnamon; moisten with sweet milk and work into a soft dough; roll thin; cut into narrow strips and twist; place over the peaches and bake.
Mrs. A. P. Frantz.

CRUMB PIE.

One quart of flour, one cupful of butter, two cupfuls of sugar; mix together; take out a bowl of crumbs; to the remainder add one cupful of milk, one teaspoonful of Royal baking powder. Put part of the crumbs in bottom of pan and part on top.

GOLDEN CUSTARD.

One large cupful of sweet milk, one small cupful of sugar, yolks of four eggs, one teaspoonful of vanilla, one tablespoonful of corn starch wet in a little milk, two tablespoonfuls of melted butter; beat the sugar, butter, yolks of eggs, then add the corn starch and milk; beat the whites to a stiff froth, then mix in the custard. Put in one crust and bake in an oven not too hot. This makes two medium-sized custards.
Mrs. W. H. Emmert.

LEMON CUSTARD.

No. 1.—Make custard with two cupfuls of boiling water, yolks of two eggs, one cupful of sugar, two tablespoonfuls of corn starch, mixed with one cupful of cold water; add grated rind and juice of one lemon; bake the crust alone and

fill with the custard. Make meringue of whites of two eggs and four tablespoonfuls of sugar. Cover top of custard and brown in the oven.

No. 2.—First bake a rich crust, take one lemon for every pie; grate the rind and squeeze the juice; one cupful of sugar, one good tablespoonful of corn starch, yolks of two eggs, small piece of butter; add scant pint of water and boil all until clear. Fill crust and cover with meringue made of whites of eggs and sugar.

Mrs. Chas. A. Bayler.

No. 3.—Juice of one lemon and grated rind, two eggs, one cupful of sugar, one and one-half cupfuls of water, two tablespoonfuls of flour (heaped); mix eggs, sugar, flour together, then add lemon juice, rind and water. Reserve whites of one and one-half eggs for meringue.

Miss Nettie Swartz.

No. 4.—Two lemons, two eggs, yolks only; one cupful of sugar, four cupfuls of water, four tablespoonfuls of corn starch, butter the size of a nut. This will make three custards; bake crusts first; the whites of eggs for frosting.

Mrs. Samuel Swartz.

LEMON PIE.

No. 1.—One egg, one cup of sugar, one pint of water, one teacupful of bread crumbs, juice of one lemon and grated rind. This makes three pies.

No. 2.—One lemon, grated, one cup sugar, one tablespoon corn starch, yolk of one egg, butter size of an egg, one cup cold water. Let boil until clear thick jelly. Meringue with two whites of eggs. Two tablespoons sugar to eggs beaten stiff.

Mrs. Stine.

LEMON TARTS.

Grate one lemon, add a little butter, one cupful of sugar, half cupful of molasses, four tablespoonfuls of flour, four cupfuls of water; mix well and bake on pastry. Hannah Helwig.

MINCE PIE.

Five pounds of beef, three pounds of sugar, half pound suet, two pounds chopped apples, two pounds of seedless raisins, two pounds currants, half pound citron, quarter pound lemon and orange peel, one nutmeg, one tablespoonful cinnamon and one teaspoonful of cloves.

Mrs. W. B. Johnston.

MONTGOMERY PIE.

Cover pie plate with pie crust, make first layer of filling as follows: One cupful of molasses, one cupful of sugar, one pint of water, one egg, one lemon, one tablespoonful of flour. Top layer: Two cupfuls of sugar, one cupful of milk, one-half cupful of butter, two eggs, one teaspoonful of Royal baking powder, two and one-half cupfuls of flour. This makes four pies.

MOCK CHERRY TART.

One cupful of cranberries (cut into each one with a knife, which prevents them from cooking to pieces), one cupful of sugar, one-half cupful of water, one tablespoonful of flour, wet in little of the water. Stir all together and bake in a crust.

Miss Nettie Swartz.

PUMPKIN PIE.

No. 1.—Two eggs, one level tablespoon flour, five level tablespoons sugar, a little salt, one-fourth teaspoon ginger, one-fourth teaspoon cinnamon, one tablespoon butter, three-fourth cup

pumpkin, one pint milk. This makes one large or two small pies. Sallie A. Klinefelter.

No. 2.—Pare and cut into small pieces a good-sized slice of sweet pumpkin; boil until soft then pour into cheese cloth bag and drain; press out all the water until the pumpkin is real dry. To one cupful of the pumpkin add yolks of three eggs, half teaspoonful of salt, two tablespoonfuls of flour, three tablespoonfuls of sour cream, half cupful of sugar; beat all together until light, then add one quart of milk and the whites of three eggs. Pour into three pie tins which have been lined with pastry; sprinkle a little cinnamon over the tops and bake.

Mrs. A. P. Frantz.

SHOO-FLY PIE.

No. 1.—Two cups of flour, one-half cupful of sugar, half-cupful of lard and butter, one-half cupful of molasses, one-half cupful of boiling water, one scant teaspoonful soda; scald soda and molasses and add crumbs, having reserved sufficient crumbs, to place in bottom and over top of pie. Make rich pie crust and cover pie plate before putting in the crumbs.

Mrs. P. H. Hershey.

No. 2.—For crumbs take three cupfuls of flour, one-half cupful of shortening, one cupful of sugar; mix flour and shortening, adding sugar; one-half cupful of molasses, one-half teaspoonful of soda. Line your dish with pie crust, put the molasses and soda in a cup, then fill up your cup with boiling water and mix thoroughly; pour this on your crust and then fill in with crumbs evenly. This will make two pies.

Cakes

ANGEL FOOD.

No. 1.—One and one-half cupfuls of sugar, one cupful of flour, one teaspoonful of cream of tartar rubbed into the flour, whites of eleven eggs, one teaspoonful of vanilla; beat the whites very stiff and put in dish, then add sugar; (sift sugar four times and flour five times), then add the vanilla and bake forty minutes in a slow oven.

Mrs. Flora R. Julius.

No. 2.—Whites of nine eggs, one and one-quarter cupfuls of sifted granulated sugar, one cupful of sifted flour, one-half teaspoonful of cream of tartar, a pinch of salt, added to eggs before beating; sift flour four times, beat whites of eggs about half, add cream of tartar; beat until very stiff; bake 45 or 50 minutes.

BLACK CAKE.

Two cupfuls of sugar, one cupful of butter, one cupful of sour cream or milk, two eggs, one teaspoonful of soda, one teaspoonful each, of allspice, cinnamon and cloves; one grated nutmeg, three cupfuls of flour, two cupfuls of either raisins or currants, or one cupful of each; one-half cupful of shredded citron; mix sugar and butter, add the eggs, then the cream or milk and the other ingredients. Bake in a moderate oven one hour.

BUTTER CAKE.

One-half pound of butter, one pound of sugar, three eggs; sufficient flour to make stiff enough to roll.

Mrs. Sanders.

BUTTER SCOTCH CAKE.

One pint of molasses, two and one-half pounds brown sugar, one-half pound butter, one and one-half pounds flour, one cocoanut grated, one teaspoonful of soda; roll very thin.

Mrs. E. H. Bitner.

CARMEL CAKE.

One-half cupful of butter, one and one-half cupfuls of sugar, creamed; three eggs well beaten and one-half cupful of milk; one and one-half cupfuls of flour, one teaspoonful of Royal baking powder, two squares of Baker's chocolate melted and added last of all.

Filling: Two cupfuls of sugar, three-quarters of a cupful of milk, butter the size of an egg, one teaspoonful of vanilla; boil slowly about fifteen minutes; beat until white and thick, then spread.

Miss Nettie Swartz.

No. 2.—Two cupfuls of sugar, one-half cupful of butter; cream butter and sugar; add two eggs well beaten; grate one-quarter cake of Baker's chocolate and pour over it one-half cupful of hot coffee; let cool, then add one-quarter cupful of milk, two teaspoonfuls of vanilla, two and one-half cupfuls of flour and two teaspoonfuls of Royal baking powder mixed into the flour.

Mrs. Adam Rarig.

COCOA CAKES.

Cream together: half cup butter, one-fourth cup cocoa, one and one-half cups sugar, the beaten yolks of three eggs, then add one cup flour, one-half cup milk, one teaspoon baking powder, and the beaten whites of eggs, and vanilla flavoring.

Gertrude.

CHOCOLATE CAKE.

No. 1.—Two cupfuls of sugar, one cupful of butter, five eggs, one cupful of milk, three and one-half cupfuls of flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda; work butter and sugar to a cream, beat the eggs separately and ice with chocolate icing.

Mrs. G. C. Sheeley.

No. 2.—Grate one-half cake of chocolate, mix with one-half cupful of sweet milk, yolk of one egg, one cupful of sugar, one teaspoonful of vanilla; boil few minutes; let cool until cake is mixed. One cupful of sugar, one-half cupful of butter, three-quarters cupful of sweet milk, two eggs, two and one-half cupfuls of flour, two teaspoonfuls of Royal baking powder; add to this the boiled chocolate. (Baker's.)

Mrs. J. R. Wehler.

No. 3.—One-half cupful of butter, three eggs, three cupfuls of flour, two cupfuls of sugar, one cupful of sweet milk, three teaspoonfuls of Royal baking powder; ice with Baker's chocolate icing.

Mrs. Flora R. Julius.

No. 4.—One and one-half cupfuls of sugar, one-half cupful of butter, one cupful of milk, four eggs, one teaspoonful of soda, one teaspoonful of cream of tartar, or two even teaspoonfuls of Royal baking powder, two large or heaping cupfuls of flour; divide the batter, adding Baker's chocolate to half for dark layers; keep out the white of one egg for icing. Put enough water on chocolate to wet and dissolve, then add to beaten egg and six tablespoonfuls of powdered sugar.

Mrs. H. E. Keyser.

CHOCOLATE ROLL.

Four eggs and one cupful of sugar, beat very light, then add one cupful of flour, one-half tea-

spoonful of baking soda and one teaspoonful of cream of tartar; mix well and bake in a long pan. Filling: Three tablespoonfuls of grated chocolate, (Baker's) two tablespoonfuls of sugar and a little water; boil a few minutes; spread on cake and roll as quickly as possible.

Mrs. K. Long.

CINNAMON CAKE.

One cupful of sugar, one cupful of sweet milk, one-half cupful of butter, three cupfuls of flour, two eggs, three tablespoonfuls of Royal baking powder. Icing: One-half cupful of granulated sugar, white of an egg, butter the size of an egg, one-half teaspoonful of cinnamon, beaten together until smooth. If desired, the icing can be put on cake before baking.

Mrs. C. E. Moul.

CINNAMON COOKIES.

One pint of New Orleans molasses, one tablespoonful of soda, wet with vinegar, one-quarter cupful of water, three-quarters of a cupful of lard, seven even tablespoonfuls of cinnamon; do not roll out but press into shape with hands; bake in a moderate oven. Mrs. H. E. Keyser.

COCOANUT DROP CAKES.

Beat to a froth the whites of six eggs, one pound of grated cocoanut, one pound of white sugar; bake immediately. Mrs. W. M. Lau.

COCOANUT SNAPS.

One-fourth pound of butter, one and one-fourth pounds of sugar, three-fourths pound of flour, one-half pint of molasses and one small cocoanut, added last. Mix in the evening.

Mrs. Mann.

COCOANUT COOKIES.

One cupful of butter, two cupfuls of sugar, one cupful of grated cocoanut, two teaspoonfuls of Royal baking powder and flour to roll. Do not bake brown.

Mrs. Weisz.

COOKIES.

Whites of two eggs, three-fourth cup sugar, two and one-half cups corn flakes, one cup nuts, any kind, whites of eggs need not be beaten. Mix together.

Clara Bubb.

COFFEE CAKE.

One cupful of sugar, one cupful of dark molasses, one cupful of butter and lard mixed, one cupful of strong coffee, one cupful each, of raisins and currants, floured; one cupful of nuts (English walnuts or others), three eggs, beaten separately, three large cupfuls of flour, spices to taste, one teaspoonful of cinnamon, nutmeg, cloves, citron, etc., one teaspoonful of soda, dissolved in two teaspoonfuls of vinegar, put in last.

Ada Krebs Apple.

CREAM CHOCOLATE CAKE.

One cupful of sugar, scant one-quarter pound of butter, two cupfuls of flour, whites of four eggs, one cupful of milk and two teaspoonfuls of Royal baking powder mixed with the flour. Work butter and sugar until creamed; add milk and flour; mix thoroughly, then add the beaten whites and bake in two layers.

CREAM PUFFS.

No. 1.—One cupful of water, one-half cupful of butter, one cupful of flour, three eggs; boil water and butter, then add flour and beat until cool; then add the eggs and beat until light.

Drop on baking tins and bake one and one-half hours in a very hot oven. Filling: One cupful of milk, one-half cupful of sugar, three even teaspoonfuls of flour, one egg; flavor. Boil milk, mix sugar and flour with a little milk; add beaten egg, then pour boiling milk in and boil until thickens.

No. 2.—One cupful of flour, one teaspoonful of Royal baking powder, two teaspoonfuls of sweet milk, well mixed, then add two eggs, beat the whites separately, add a little salt; bake in gem pans in rather a quick oven. Custard for serving with puffs is made from one cupful of sugar, one egg and butter size of a walnut; flavor with vanilla. Mrs. Wilson Hollinger.

CUP CAKE.

One cupful of butter, one cupful of sweet milk, two cupfuls of sugar, three eggs, four cupfuls of flour, two teaspoonfuls of Royal baking powder, one nutmeg, one teaspoonful of cinnamon, one cupful of seedless raisins, one cupful of currants. Miss Nettie Swartz.

CURRENT DROP CAKES.

One pound of sugar, one pound of flour (heavy); one pound of butter (light); one pound of currants, six eggs; beat sugar and butter together and add the eggs beaten, then the flour and currants; flavor with grated nutmeg and rose-water. Miss Lillie McClean.

DARK FRUIT CAKE.

Two cupfuls of butter, two and one-half cupfuls of sugar, two and one-half cupfuls of Orleans molasses, eight cupfuls of flour, two cupfuls of sour milk, eight eggs, two teaspoonfuls of soda, three pounds of raisins, three pounds of

currants, one pound of figs, one pound of citron, two lemons grated, two tumblers of currant jelly, one-half pint of brandy, one teaspoonful each of ground cloves, cinnamon, mace and nutmeg. Wash fruit several days before you wish to use and dry carefully; flour well just before using and mix in cake alternately with flour. This makes three good sized cakes. Bake slowly three and one-half hours.

Mrs. Chas. Bayler.

DELICATE CAKE.

One and one-half cupfuls of white sugar, one-half cupful of butter, one-half cupful of sweet milk, two cupfuls of flour, whites of four eggs and one teaspoonful of Royal baking powder.

Mrs. Eshelman.

DELICIOUS CAKE.

Two cupfuls of sugar, one cupful of butter, one cupful of sweet milk, whites of eight eggs, two cupfuls of flour, one cupful of corn starch and three teaspoonfuls of Royal baking powder. Ice with Baker's chocolate icing.

Mrs. E. H. Bitner.

DEVIL CAKE.

No. 1.—One and three-quarter cupfuls of white sugar, two eggs, one-quarter cupful of butter, one-half cupful of sweet milk, two cupfuls of flour, three teaspoonfuls of Royal Baking powder, one-quarter cake of Baker's chocolate dissolved in one-half cupful of boiling water, put into the cake last thing; flavor with vanilla; stir hard.

Mrs. W. B. Johnston.

No. 2.—Two cupfuls of brown sugar, one cupful of sour milk, one-half cupful of butter, one-half cupful of lukewarm water, one teaspoon-

ful of soda, yolks of two eggs, one-half cake of Baker's chocolate, two and one-half cupfuls of flour. Filling: Two cupfuls of white sugar, one cupful of water; boil until it spins a thread; beat the whites of two eggs and pour syrup over; beat until cold and flavor.

DOVER CAKE.

One pound of sugar, one-half pound of butter, one pound of flour, two teaspoonfuls of Royal baking powder, one-half dozen eggs, one cupful of milk; cream butter very light; add sugar and yolks of eggs, flour and milk alternately; beaten whites of eggs last.

Miss Sallie Klinefelter.

DROP CAKE.

Three cupfuls of sugar, one cupful of butter, one cupful of sour milk, four eggs, one teaspoonful of soda, one teaspoonful of cream of tartar, a little nutmeg.

Mrs. D. W. Frey.

FRENCH CRACKERS.

No. 1.—One pound of sugar, one-half pound of butter, two eggs or the yolks of four eggs; flour to make it very stiff and roll out thin. Put egg, sugar and cinnamon on top.

Mrs. W. M. Lau.

No. 2.—One pound of sugar, one pound of flour, one cupful of butter, yolks of six eggs, one teaspoonful of soda. Cut out and drop a little egg on top.

Mrs. W. F. Sheeley.

No. 3.—One pound of sugar, one pound of flour, one-quarter pound of butter, yolks of five eggs, one teaspoonful of soda; roll thin and cut out like sand tarts. Dot the center with yolk of egg, put in a nut kernel and sprinkle over with a little sugar and cinnamon.

Ada Krebs Apple.

FRUIT CAKE.

No. 1.—One large cupful of butter, creamed, with one cupful of sugar and one cupful of molasses; four eggs, beat whites separately; four cupfuls of flour with one teaspoonful of Royal baking powder sifted in; two pounds of seedless raisins, two pounds of currants, one-half pound of citron, one large cupful of hickory nut kernels or almonds, one glass of grape or apple jelly, one small glass of rose-water, or fruit juice of any kind; one teaspoonful of cloves, one teaspoonful of cinnamon; take one cupful of the flour to flour the fruit. This makes one large cake or two medium sized ones; bake about one hour in a moderate oven.

Mrs. W. H. Emmert.

No. 2.—One pound of butter, one pound of good brown sugar, one pound of browned flour, one dozen eggs, one and one-half pounds of currants, one and one-half pounds of raisins, one pound of citron, one pound of figs, one wine glass of brandy, one wine glass of wine, three nutmegs, one tablespoonful of cinnamon, one tablespoonful of ground cloves; bake about three hours in a slow oven.

Mrs. C. S. Duncan.

No. 3.—One and one-half pounds of flour, one one-half pounds of sugar, three-quarters of a pound of butter, six eggs, one pint of sweet milk, two teaspoonfuls of Royal baking powder, two pounds of raisins, two pounds of currants, one-half pound of citron, one pound of figs, one pound of dates, one pound of almonds, one pound of shellbarks, two pounds each, lemon and orange peel, one nutmeg, one teaspoonful of cloves, two teaspoonfuls of cinnamon, one gill of brandy, one-half gill of rose-water; steam

four and one-half hours; bake three-quarters of an hour.

Mrs. W. B. Johnston.

No. 4.—One cupful of butter, one cupful of sugar, one cupful of molasses, one cupful of milk, three cupfuls of flour, three eggs, one pound of currants, one pound of raisins, a small quantity each of nutmeg, cloves, cinnamon; three teaspoonfuls of Royal baking powder; bake three hours in a moderately hot oven.

Miss Lillie McClean.

FRUIT AND DELICATE CAKE.

Two and one-half cupfuls of sugar, one cupful of butter; stir sugar and butter to a cream; one cupful of sour milk, four eggs, one teaspoonful of soda, three and one-half cupfuls of flour; take from the batter enough to fill three jelly cake tins, and to the remainder, add one large cupful of raisins, chopped and seeded; one-half tablespoonful of cinnamon, even teaspoonful of cloves, half a nutmeg; spread jelly or icing between each layer of alternate light and dark.

Ada Krebs Apple.

GERMAN CHRISTMAS CAKE.

The yolks of six eggs, one-half pound of fresh butter, one-half pound of pulverized sugar, three-quarters of a pound of flour; beat butter and sugar to a cream; add the eggs well beaten, then the flour; one tablespoonful of vanilla; roll the mixture and form into the shape of the letter "S." Ice with a thread of icing; bake in a very hot oven.

Mrs. D. W. Frey.

GINGER CAKES.

No. 1.—One pint of New Orleans molasses, three-fourths cupful of brown sugar, one-half pint of thick milk, one-quarter pint of lard, one

tablespoonful of ginger, one tablespoonful of soda, dissolved in a little milk; enough flour to roll. Let sit over night. Mrs. Weisz.

No. 2.—One pint molasses, one cup brown sugar, one pint thick milk, two teaspoons baking powder, one scant cup lard, five eggs, four cups flour, or more, one-half teaspoonful cloves, one-half teaspoonful cinnamon, two teaspoonfuls ginger. Bake as wanted. Bermuda.

GINGER SNAPS.

One cupful of white sugar, one cupful of New Orleans molasses, one cupful of butter; put on stove and let come to a boil, then add one teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of ginger; add sufficient flour to make batter that will not be stiff; roll thin and bake.

Mrs. G. C. Sheeley.

GINGER BREAD.

One cupful of brown sugar, one cupful of molasses, one-half cupful of lard, two eggs, a pinch of salt, two teaspoonfuls of cloves, one teaspoonful of cinnamon, two teaspoonfuls of ginger, three cupfuls of flour, two teaspoonfuls of soda dissolved in a cupful of boiling water.

Rhoda Swartz Myers.

GOLD CAKE.

No. 1.—Use same recipe as for Lady Cake using yolks of eggs instead of whites; bake solid or in layers. Use Baker's chocolate icing if in layers.

No. 2.—Ten eggs, one cupful of sugar, one-half cupful of butter, one-half cupful of sweet milk, one-half cupful of corn starch, one and

one-half cupfuls of flour and three teaspoonfuls of Royal baking powder; flavor with orange.
Mrs. Samuel Swartz.

GOLD AND SILVER CAKE.

Gold part: Cream one-fourth cupful of butter and lard; beat light yolks of four eggs and one cupful of sugar; mix well then add one-half cupful of milk, one and one-half cupfuls of flour and one and one-half teaspoonfuls of Royal baking powder. Silver part: Use the whites of the four eggs and use the same ingredients as for the gold part.
Mrs. J. W. Helwig.

HERMITS.

Three-quarter cupful of white sugar, one-half cupful of butter, one egg, one cupful of currants, one teaspoonful of cloves, one teaspoonful of cinnamon, one-half teaspoonful of soda, flour enough to roll. This will make two dozen cookies. This seems to be a very queer mess, while mixing, as there is no milk used, but you will find them very good.

HICKORY NUT CAKE.

Two cupfuls of white sugar, one-half cupful of butter, three eggs, two-thirds of a cupful of milk, two and one-half cupfuls of flour, two teaspoonfuls of Royal baking powder, two cupfuls of hickory nut kernels chopped fine, one teaspoonful of vanilla; bake in a loaf or sponge cake tin.
Rhoda Swartz Myers.

HICKORY NUT KISSES.

No. 1.—Beat the whites of four eggs, until stiff, then add one and one-half cupfuls of granulated sugar and beat hard for one-half hour; then add one pint of nuts, and drop on buttered paper and bake in a very moderate oven.

Mrs. Sanders.

No. 2.—Whites of five eggs, one pound pulverized sugar, one teaspoonful of Royal baking powder, one pound of shellbark kernels.

Mrs. J. F. Shriver.

HOT WATER SPONGE CAKE.

Four eggs, beat whites and yolks together, two cupfuls of sugar, two cupfuls of flour, two teaspoonfuls of Royal baking powder, three-quarters cupful of hot water. Can be made as a square cake or baked in jelly tins.

ICE CREAM CAKE.

One cupful of butter beaten to a cream, two cupfuls of granulated sugar, one cupful of sweet milk, one cupful of corn starch, two cupfuls of flour, two teaspoonfuls of Royal baking powder, the whites of eight eggs. Icing: One cupful of powdered sugar and three-quarters of a cupful of boiling water; place in a granite or porcelain lined pan and boil until it will harden in cold water (not too hard). Beat up the whites of two eggs and pour the boiling sugar over them, and beat until you can spread nicely and evenly; flavor to taste.

Mrs. J. D. Keller.

JELLY CAKE.

Four eggs, two cupfuls of sugar, one cupful of sweet milk, one-quarter cupful of butter, three cupfuls of flour, three teaspoonfuls of Royal baking powder.

Mrs. J. D. Keller.

KISSES.

One-half pound pulverized sugar, whites of three eggs, one-half teaspoonful of vinegar, vanilla to flavor.

Mrs. J. F. Shriver.

LADY CAKE.

No. 1.—Ten ounces of butter, one and one-half pounds of sugar, one and one-half pounds of flour, whites of fourteen eggs, one cupful of thick milk, one small teaspoonful of soda, three teaspoonfuls of cream of tartar, in flour; flavor to taste. Miss Sallie Klinefelter.

No. 2.—Beat the whites of twenty eggs to a stiff froth, add two and one-half pounds of sugar, two pounds of butter and one and one-fourth pounds of flour. Mrs. E. H. Bitner.

No. 3.—One pound granulated sugar, one-half pound of butter (scant), one pound of flour, one cupful of sweet milk, whites of ten eggs, two small teaspoonfuls of Royal baking powder. Beat sugar and butter to a cream, add flour and milk alternately, sifting baking powder and flour; flavor with bitter almond and stir in the whites of eggs after they are well beaten; bake solid in slow oven. M. H. Hess.

LEMON CAKE.

Six eggs, two cupfuls of sugar, three-quarters cupful of cold water, two and one-half cupfuls flour, one teaspoonful of Royal baking powder and grated rind and juice of one lemon.

Mrs. E. H. Bitner.

LUNCH CAKE.

One cupful of sugar, one cupful of milk, two cupfuls of flour, butter the size of an egg, one egg, two teaspoonfuls of Royal baking powder; very nice with lemon filling. Nettie Swartz.

MARBLE CAKE.

One cupful of sugar, one-half cupful of butter beaten smooth, two eggs, one-half cupful of

milk, two cupfuls of flour sifted, two heaping teaspoonfuls of Royal baking powder, one teaspoonful of lemon; take out one-third of the mixture, place in a bowl and add to it one-half teaspoonful of cloves, one-half teaspoonful of cinamon, one-half teaspoonful of vanilla, one teaspoonful of molasses, one teaspoonful of cocoa; mix thoroughly. Nettie Swartz.

MARBLE LAYER CAKE.

Light part: One cupful of white sugar, one-half cupful of butter, one-half cupful of milk, whites of three eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda, two cupfuls of flour.

Dark part: One-half cupful of brown sugar, one-quarter of a cupful of butter, one-half cupful of molasses, one-quarter of a cupful of milk, one-half of a nutmeg, one teaspoonful of cinamon, one-half a teaspoonful of allspice, one-half a teaspoonful of soda, one teaspoonful of cream of tartar, two cupfuls of flour, yolks of three eggs; butter your mould and put in the dark and light batter in alternate tablespoonfuls.

MARBLE CHOCOLATE CAKE.

One-half cupful of butter and one cupful of sugar beaten to a cream; one-half cupful of sweet milk, one and one-half cupfuls of flour, one teaspoonful of Royal baking powder, whites of four eggs, added last. Take one cupful of this mixture and add to it five tablespoonfuls of grated chocolate (Baker's), wet with milk and flavor with vanilla. Put a layer of white batter in a cake pan, drop the chocolate batter with a spoon in spots; pour over it the remaining white batter and bake; ice with chocolate icing.

Mrs. A. Hershey, Jr.

MOLASSES CAKE (Layer.)

No. 1.—One cupful of molasses, one egg, one tablespoonful of butter, one teaspoonful each, cinnamon, cloves and allspice; two cupfuls of sifted flour; mix these together well and add a scant teaspoonful of soda dissolved; bake in layers.

Nettie Swartz.

No. 2.—One-half a cupful of lard, one-half cupful of brown sugar, beat these together; add two eggs, one at a time and beat; add one-half cupful of molasses, one teaspoonful of soda, one teaspoonful of water, one large teaspoonful of ginger and one teaspoonful of cinnamon, two cupfuls of flour; last of all add one-half cupful of boiling water.

Mrs. Isaiah Eshelman.

MOCK LADY CAKE.

Two cupfuls of sugar, one-half cupful of butter, one cupful of milk, three cupfuls of flour, two teaspoonfuls of Royal baking powder and the beaten whites of four eggs; bake in one deep pan or two square pans, as desired.

Mrs. C. E. Moul.

NUT CAKES.

No. 1.—One cupful of butter, two cupfuls of sugar, one cupful of sweet milk, one-half cupful of corn starch, three cupfuls of flour, four eggs, two teaspoonfuls of Royal baking powder, two teaspoonfuls of vanilla; ice on both sides and cover with one pound of English walnuts, halved.

J. M. Q.

No. 2.—Two pounds of sugar, one pound of butter, two pounds of raisins, eight cupfuls of flour, six eggs, two teaspoonfuls of cream of tartar, one teaspoonful soda, one small cupful of wine, one quart of shellbark kernels.

Miss Sallie Klinefelter.

No. 3.—One cupful of sugar, one-half cupful of butter, one-half cupful of sweet milk, two cupfuls of flour, one cupful of nuts, broken; two eggs, one and one-half teaspoonfuls of Royal baking powder. Mrs. Flora R. Julius.

NUT CAKE (Layer).

One cupful of sugar, one-half cupful of butter, one-half cupful of milk, three eggs, three cupfuls of flour, one teaspoonful of vanilla, one pound of nuts, (leave enough halves for tops). Filling: One-half pint of sweet cream, little sugar and chopped meats of nuts.

Nettie Swartz.

OAT MEAL CRACKERS.

Three cupfuls of oatmeal, two cupfuls of sugar, one-half cupful of hot water, one-half cupful of butter and flour enough to stiffen.

Mrs. E. H. Bitner.

ORANGE CAKE.

Two cupfuls of sugar, two cupfuls of flour, four eggs, one orange rind and juice, one-half cupful of cold water, three teaspoonfuls of Royal baking powder.

Mrs. J. R. Wehler.

PALMETTO CAKE.

One pound of butter, one pound of flour, one and one-quarter pounds of sugar, twelve eggs, two cocoanuts, two pounds of citron; bake three hours.

Mrs. F. Klinefelter.

PARSON'S CAKE.

One and one-half cupfuls of sugar, one-half cupful of butter and lard, three-fourths cupful of milk, two cupfuls of flour and three eggs; beat two whole eggs and the yolks of three into

cake, keeping the white of one egg for icing; add two teaspoonfuls of Royal baking powder; bake in layers, making two layers dark by mixing two or three teaspoonfuls of cocoa in one-half of the batter. Mrs. C. H. Slinghoff.

PLAIN CAKE.

Four eggs, two cups of sugar, two cupfuls of flour, one cupful of milk or cream, one teaspoonful of soda, and two teaspoonfuls of cream of tartar, or two teaspoonfuls of Royal baking powder. Bake in layers or large cake.

J. M. Q.

POUND CAKE.

No. 1.—Ten eggs, three-quarter pounds of butter, scant pound of flour, one pound of pulverized sugar, small teaspoonful of Royal baking powder. Success depends upon beating; cream butter well; beat yolks and sugar, and beat whites separately; bake in oven not too hot.

Mrs. W. F. Sheeley.

No. 2.—One pound of butter, one pound of sugar, three-quarters of a pound of flour, ten eggs, one-half teaspoonful Royal baking powder, sifted in flour, beat butter and eggs to a cream; add two eggs at a time, beating each five minutes; add a little brandy and flour gradually.

Mrs. Chas. Bayler.

POPULAR CHIPS.

Four eggs beaten light, a little salt, enough flour to make a stiff dough; cut into strips and fry in hot lard; sprinkle with powdered sugar when done.

ROUGH AND READY COOKIES.

One pint molasses, one-half pound brown sugar, one-half pint lard, one-half cupful sour milk, one tablespoonful baking soda, one teaspoonful ginger; flour enough to roll and cut out like ginger cakes. Wash with the white of an egg and sprinkle with white sugar.

SAND TARTS.

Two eggs, one pound of brown sugar, one pound of flour and ten ounces of butter. Wash the cakes with white of egg and sprinkle with granulated sugar and cinnamon.

Mrs. C. E. Moul.

SCOTCH JUMBLES.

One pint of brown sugar and three eggs well beaten together; then add one cupful of butter melted, one teaspoonful of baking soda moistened with hot water, one tablespoonful of cinnamon and one tablespoonful of cloves; mix soft with flour and roll.

Mrs. C. B. Schneider.

SUNSHINE CAKE.

Beat whites of seven eggs very stiff, one-third teaspoonful of soda, one cupful of sugar, two and one-half cupfuls of flour, yolks of five eggs, beaten light; bake in slow oven.

Rhoda Swartz Myers.

SOFT GINGER BREAD.

Two cupfuls of molasses, one cupful of brown sugar, one cupful of sour or buttermilk, one cupful of butter and lard, four eggs, one teaspoonful of ginger, one teaspoonful of cinnamon, one-half teaspoonful of cloves, two teaspoonfuls of soda, four cupfuls of flour; bake in bread pans.

Miss Lillie McClean.

SPICE CAKE.

Two cupfuls brown sugar, three-fourths cupful of lard, four eggs, one-half cupful of thick milk, one teaspoonful each of allspice, cinnamon and cloves, one-half nutmeg grated, one teaspoonful of soda and two and one-half cupfuls of flour.

SPONGE CAKE.

Ten eggs, one pound of granulated sugar, one-half pound of flour sifted; beat the whites of the eggs until very light, then add the sugar and beat thoroughly until the sugar is dissolved; then beat the yolks of the eggs until very light and add them to the whites and sugar and beat thoroughly; then very carefully add the flour; do not beat hard; put in your pan and bake in a quick oven. If you wish, flavor with lemon.

Mrs. P. A. Kunkle.

SUGAR CAKE.

No. 1.—One pound of sugar, one-half cupful of butter, one quart of flour, four eggs, one teaspoonful of soda, one teaspoonful of cream of tartar.

J. M. Q.

No. 2.—One and one-quarter pounds of flour, one pound of sugar, six ounces of butter, three eggs, one cupful of thick milk, one teaspoonful of soda, mixed in flour; flavor with lemon, drop on tins; rub the butter and flour well together.

Mrs. F. R. Julius.

SUPERIOR SPONGE CAKE.

Five eggs, cupful of sugar, beat until it bubbles, add one cupful flour. Mrs. W. F. Sheeley.

WATER SPONGE CAKE.

Two cupfuls of sugar, four eggs, one cupful of water, three cupfuls of flour, two teaspoonfuls of Royal baking powder. Mrs. J. D. Keller.

WHITE FRUIT CAKE.

One and one-half pounds of sugar, whites of fourteen eggs, ten ounces of butter, one cupful of sweet milk, three teaspoonfuls of Royal baking powder, three-quarters pound of citron, one pound of grated cocoanut, one and one-half pounds of flour; put cocoanut in last.

Miss Sallie Klinefelter.

WHITE CAKE.

One cupful of butter, one cupful of sugar, one cupful of milk, two cupfuls of flour, one cupful of corn starch, whites of seven eggs, three teaspoonfuls of Royal baking powder, one teaspoonful of lemon. Mrs. M. J. Kelley.

WHITE MOUNTAIN CAKE.

One cupful of butter, three cupfuls of sugar, one-half cupful of sweet milk, three and one-half cupfuls of flour, whites of ten eggs, beaten light; two level teaspoonfuls of Royal baking powder.

VELVET SPONGE CAKE.

Five eggs, one pound granulated sugar; beat twenty minutes; add one pint of flour, two teaspoonfuls of Royal baking powder; then add scant half-pint of boiling water and one teaspoonful of vanilla. Icing: Beat the whites of two eggs until stiff; boil one pound of granulated sugar until it ropes; pour over eggs and beat until it creams. Mrs. Gardner.

YELLOW LOAF CAKE.

Yolks of eight eggs and one whole egg, one and one-half cupfuls of sugar, two cupfuls of flour, one-half (scant) cupful of butter, three-fourths cupful of milk and two teaspoonfuls of Royal baking powder. Mrs. C. E. Moul.

Icings or Frostings and Cake Filling

“With weights and measures just and true;
Oven of even heat,
Well-buttered tins and quiet nerves,
Success will be complete.”

BOILED ICING.

No. 1.—Two cupfuls of granulated sugar, one cupful of boiling water, one teaspoonful vinegar; boil without stirring until it spins a thread, then pour over two well beaten whites of eggs and beat until cold. Mrs. W. H. Emmert.

No. 2.—One cupful of sugar, two tablespoonfuls of sweet cream; set on the stove and stir until it begins to boil, then let it boil five minutes without stirring; remove from stove and beat until cold; flavor with vanilla.

BUTTER ICING.

One cupful of powdered sugar, two tablespoonfuls boiling water; two tablespoonfuls of melted butter; beat and spread on cake.

Emma Leib.

CHOCOLATE ICING.

No. 1.—One cake of Baker's chocolate, one-half pint of cream, one pound of pulverized sugar; melt the chocolate, add cream; let thicken; add sugar and vanilla to flavor.

Mrs. C. S. Duncan.

No. 2.—Two large tablespoonfuls of cocoa, one cupful of pulverized sugar, one tablespoonful of melted butter; mix all together with just enough of warm water to spread easily over the

cake; one teaspoonful of vanilla. This same frosting can be made for an orange or lemon cake, using grated orange or lemon, as the cakes may require.

No. 3.—One-quarter cake of Baker's chocolate, one cupful of sugar, four tablespoonfuls of water; boil hard for five minutes, then beat until it begins to thicken.

No. 4.—Two and one-half cupfuls of granulated sugar, one-quarter cupful of water, one-quarter teaspoonful of cream of tartar; boil until it strings; melt one-half cake of Baker's chocolate and put over top of the above.

Mrs. W. B. Johnston.

No. 5.—Two cupfuls of sugar, one cupful of double cream, one-fourth cake of Baker's chocolate; boil until it is tough when dropped on to a cold plate.

Mrs. E. H. Bitner.

CARAMEL ICING.

No. 1.—One and one-half cupfuls of brown sugar, one-half cupful of white sugar, one-half cupful of milk, a small lump of butter and a small quantity of Baker's chocolate; boil nine minutes.

Mrs. W. B. Johnston.

No. 2.—One cupful of brown maple sugar, one cupful of milk, butter the size of a walnut; boil until it ropes, stirring continuously; add one cupful of nuts chopped fine.

Mrs. L. A. Roth.

ORANGE ICING.

Boil one and one-half cupfuls of granulated sugar with ten tablespoonfuls of water; beat stiff the white of an egg and beat in the boiled sugar slowly: add the juice of half an orange.

— M. E. Ziegler.

ROYAL ICING.

Put the whites of two eggs into a bowl, add a tablespoonful of sifted confectioner's sugar and beat for two minutes. Add as much more sugar and beat for three minutes longer. Keep adding the same amount of sugar every three or four minutes, with a few drops of lemon juice, until the icing is very stiff and glossy. It will take almost an hour for the beating. Spread a thin layer over the cake and set aside until hardened; cover the bowl of icing with a damp cloth. Beat a few spoonfuls more sugar into the icing and spread a thick layer over the cake, using a broad-bladed knife, dipped into hot water.

CARAMEL FROSTING.

Boil together one and one-half cupfuls of brown sugar, one teaspoonful of butter and three-fourths cupfuls of rather thin cream, until on dropping a little into cold water, it can be rolled into a soft ball. Take from the fire, beat until it thickens and spread at once.

GOLDEN FROSTING.

Beat together yolk of one egg and two teaspoonfuls of confectioner's sugar; add one teaspoonful of lemon juice and four teaspoonfuls of orange juice, then stir in confectioner's sugar until it is of the proper consistency to spread.

MILK FROSTING.

Melt in a sauce pan one level teaspoonful of butter; add one and one-half cupfuls of sugar and one-half a cupful of milk; stir gently until the sugar is melted, then boil without stirring for twelve minutes. Take from the fire and beat until it is of the right thickness; add the flavoring and spread at once over the cake.

LEMON FILLING.

Grate the rind and inside of one lemon, put it into a double boiler and add to it one cupful sugar, one tablespoonful of butter and one egg; heat until it thickens; when cool spread between the layers.

Emma Oliver.

PINEAPPLE FILLING.

One pint cream, whipped; one pint can grated pineapple, two-thirds cupful sugar, one-half box of gelatine; stew the pineapple and sugar for ten minutes; put the gelatine to soak in one-half cupful of cold water; when soft add one-half cupful of boiling water; strain this into the pineapple and sugar and set away to cool; when a little stiff add to it the whipped cream. Strawberries, bananas or peaches may be used instead of pineapple if desired.

PLAIN FILLING.

Cover one teaspoonful of gelatine with one tablespoonful of cold water; let soak for fifteen minutes and dissolve over hot water; add one-half cupful of boiling water and pour it slowly on one cupful of powdered sugar, beating all the while; beat until white and cold, then add one cupful of whipped cream. When the cake is cold spread between layers. Mrs. K. H. G.

Canning

Boil fruit, after paring, in clear water until tender. Pack in jars after draining off all the water. Boil syrup, made from one cupful of sugar to a pint of water, and pour over the fruit and seal jars. Mrs. Skinner.

TOMATOES.

No. 1.—Skin cold, place in jar whole; add one teaspoonful salt to each jar, one-half teaspoonful of black pepper and fill with sweetened water. Place lid on jar and set into steamer with cold water and boil for fifteen minutes.

Mrs. Chas. Reisinger.

No. 2.—Skin the tomatoes and cook enough for one jar just long enough to heat through, using sufficient water to cover.

Mrs. W. H. Emmert.

RHUBARB.

Remove skins, cut fine as for sauce; pack tightly into jars, cover with cold water and seal. Place in a cool cellar. Florence Snyder.

CORN.

Eight rounded cupfuls of corn, one cupful of granulated sugar, one scant cupful of fine salt, two cupfuls of water; place all in a granite kettle; after reaching the boiling point let boil for twenty minutes; stir or it will set. Give it sufficient liquid to keep it moist.

Mrs. F. R. Julius.

CANNING STRING BEANS.

No. 1.—Pick over and wash the beans. String them and arrange in jars and fill the jars with salted water; place in canner and boil one hour, then seal. Be careful to sterilize the tops by putting them on the stove in cold water and letting them boil until the fruit or vegetables are done, before putting on the jars. Also be careful to stand the jars on a dry folded towel while pouring in the hot syrup or salt water, to prevent breakage.

No. 2.—String, wash, tie in cloth and blanch. Plunge into boiling water ten minutes and then into cold; pack into jars, fill with hot water, add one teaspoon salt to quart and steam three hours. Rubbers and tops on jars and only partially tight until steamed.

CANNING STRAWBERRIES.

Stem the strawberries, and if they are sandy, put them in a colander; plunge colander and berries into a pan of cold water, drain and fill into jars. Dissolve three-fourths pound of sugar in each pint of boiling water; boil and skim; pour it while boiling hot over the berries. Place the jars, without the lids, in the cannery, cover with the cylinder and boil five minutes. If they shrink, use the fourth jar to fill the three, and then return to cannery and boil for two minutes before sealing; remove the cylinder, put on the rubbers and fasten down the tops. Stand aside over night, then screw down the tops again as they may be a little loose after cooling. Other berries are done the same way.

CANNING PEACHES.

Pare and halve the peaches; remove the stones, throw peaches into cold water to prevent discoloration. When you have enough pared for four jars put them in and arrange neatly. Dissolve one-quarter pound of sugar in each pint of water, boil and skim, fill the jars, put them in the cannery, boil for five minutes and seal as directed. Pineapples should be boiled fifteen minutes, and quinces thirty minutes.

Preserving

PINEAPPLE.

To one pint of grated pineapple take one pound of sugar; boil the sugar and water until it strings, then put in the pineapple and boil until thick.

Mrs. Chas. Reisinger.

STRAWBERRIES.

One pound of strawberries, one pound of sugar; put sugar over the fire with a little water, and when boiling hot add the berries. Boil fast for about twenty minutes.

QUINCE HONEY.

Three pounds of sugar, one-half pint of boiling water, two quinces; boil the sugar and water five minutes, then add the quinces and boil five minutes longer. Just before taking out the kettle add one-half teaspoonful of pulverized alum.

A. B.

STRAWBERRY JAM.

To one pound of berries take three-quarters of a pound of white sugar, one pint of currant juice; boil the berries first, then add sugar and currant juice; stir it until it is cooked; pour it into jars and cover with tissue paper dipped in brandy or use paraffine.

PEACH ROLLS.

Take one peck of soft free stone peaches, mash them into a pulp and pass through a coarse sieve. To one quart of this pulp add one-half a pound of brown sugar; mix well together and boil about two minutes. Spread the paste on plates well rubbed with butter and place

them in the sun every day until the cakes look dry and will leave the plate readily by passing a knife under the edges. Dust some white sugar over the rough sides and roll them up like sweet wafers. If kept in a dry, cool place they will remain nice for months.

CURRENT JELLY.

Stem currants and press out juice; take one pound sugar to one pint of juice, let juice come to a boil, heat sugar in oven and add to juice (not on stove) stirring until dissolved. Pour into glasses when cool, cover with paraffine. B.

ORANGE MARMALADE.

Six oranges, three lemons, peel, cut skin in shreds with scissors and cut fruit in small pieces. Cut away as much bitter white as possible. Put all together and measure. To every pint add one and one-half pints cold water. Boil one-half hour, take from stove and let stand twenty-four hours, then boil, add one-half pound sugar to every pint of mixture.

Ice Cream, Ices and Sherbets

TO FREEZE ICE CREAM.

Place a cake of ice in a box or bag and mash it fine, fill a thin layer around the can and then a handful of rock salt or coarse table salt; the former is the best. Continue thus until the freezer is filled with ice with three or four parts of ice to one part of salt. Turn the crank slowly at first to allow the cream to get cold and more rapidly after awhile, and so continue until the cream is frozen. Remove the stirrer and revolve the can for a minute to harden the contents. Draw off the water, fill the freezer with ice and salt, cover with an old blanket and set in cool place until wanted for use. The more salt you use the quicker the cream will freeze. If frozen too quickly it will not be so smooth. If you desire to mould your cream do so directly after freezing, being sure to get the cream into the corners of the mould. The handiest mould is the brick, both for turning out and cutting, and the pyramid comes next. Lay a piece of waxed paper sufficient large to extend beyond the edge of the lid, over the cream after placing in the mould; put on the lid and pack the mould in the freezer tub with ice and salt.

CARAMEL ICE CREAM.

One and one-half pints of milk, one cupful of sugar, one-quarter cupful of flour, two eggs; put milk on to boil, then add eggs, sugar and flour, which has been beaten together, and stir to a rich custard. Make caramel by melting a cupful of brown sugar, stirring until melted and brown; add to the custard, and when cold add one quart of rich cream and freeze.

Mrs. W. B. Johnston.

JUNKET CREAM ICE.

To sweet milk add cream according to richness desired; one-fourth part cream makes a rich "Junket Cream Ice," but if you have no cream, a good quality of "Frozen Junket" can be made of clear milk.

Prepare as a plain Junket, using a little more sugar and flavor than you would for a pudding. When thickened into a soft, creamy jelly, pour into freezer can, pack with ice and salt and freeze immediately in the usual way.

CHERRY ICE CREAM.

One quart of seeded cherries, three pints of cream, one pint of milk, one pound of sugar, two eggs.
Mrs. Z. L. Bowman.

CHOCOLATE ICE CREAM.

No. 1.—One quart of cream, two ounces Baker's chocolate, one-quarter teaspoonful of powdered cinnamon, one tablespoonful of vanilla, one-half pound of sugar; put half the cream, the chocolate, sugar and cinnamon on to boil; stir and strain, while hot, through a fine muslin; add remainder of cream and the vanilla; cool and freeze.
Miss Sallie Klinefelter.

No. 2.—One pint of cream, one pint of milk, one-half pound of sugar, one ounce Baker's chocolate, one-half teaspoonful of vanilla extract; grate chocolate and put into a farina boiler with the milk and sugar; boil for ten minutes; stand aside to cool and when ready to freeze add the cream and vanilla and freeze. This quantity makes two quarts of ice cream.

COFFEE ICE CREAM.

Two quarts of cream, three-quarters of a pound of sugar, three ounces of good coffee; grind the coffee, put with half the cream into a double boiler and steep about ten minutes, then strain; add the sugar and the remaining cream; cool and freeze.

MAPLE ICE CREAM.

One pint of new milk, two cupfuls of maple sugar, two eggs, beaten very light. Make a custard of the above and when cool add one quart of cream and freeze at once.

RASPBERRY ICE CREAM.

One pint of cream, one-half pint of currants, one pint of milk, one quart of raspberries, one pound of sugar; bring the milk and cream to boiling point; remove from fire and dissolve half the sugar; mash the berries and currants with the balance of sugar and strain the juice through a piece of muslin; add this juice to the milk and cream, and when cold freeze.

STRAWBERRY ICE CREAM.

One pint of cream, one pint of milk, one pound of sugar, one and one-half quarts of strawberries; same directions as for raspberry ice cream.

VANILLA ICE CREAM.

No. 1.—One quart of cream, one pint of milk, ten ounces of sugar, one egg, a pinch of gelatine, two teaspoonfuls of vanilla; heat the milk, add the sugar, egg and gelatine, dissolved in a small quantity of water; pour in the cream; add vanilla, cool and freeze.

No. 2.—Soak one vanilla bean for each gallon of cream, in milk sufficient to cover, one night. In the morning add one-half cupful more of milk. After mixing well strain and add this flavor to the white of one egg, well beaten, when cream is half frozen; two quarts cream, twelve ounces of sugar, one egg; beat the yolk of egg separately and add to cream. Soak a quarter of a box of gelatine in enough water to cover, about twenty minutes; set on back of stove and put some heated cream into it and thoroughly mix; let cool and freeze. Mrs. Smiley.

FROZEN CUSTARD.

No. 1.—Four quarts of milk; take three pints and let it come to a boil, then add three tablespoonfuls of corn starch, mixed with five eggs; stir it into the boiling milk. Put one and one-half pounds of sugar into the cold milk and stir all together, both cold and boiling milk; flavor with lemon and vanilla mixed, and freeze.

Miss Lizzie Brunhouse.

No. 2.—One quart of new milk, one quart of fresh cream, eight eggs, one pound of sugar; beat the yolks and sugar together until very light, then add the milk and heat in a double boiler until it coats a spoon. Remove from fire and add the whites of the eggs, beaten to a froth, to the hot milk, little by little; let it get perfectly cold then beat in the cream and flavor and freeze.

Mrs. Eichelberger.

HOT CHOCOLATE SAUCE FOR ICE CREAM

One cupful of melted chocolate, (Baker's), one cupful of rich milk or cream, one cupful of white sugar and one cupful of brown sugar; boil all together and serve hot over vanilla ice cream.

Mrs. E. V. Moulton.

CARAMEL SAUCE FOR ICE CREAM.

Melt two squares of unsweetened chocolate (Baker's) over hot water, add two cupfuls of dark brown sugar, one-half cupful of milk, one inch of stick cinnamon and one scant tablespoonful of butter; boil slowly until a little of it dropped into cold water, will form a soft ball when rolled between the fingers. Remove the cinnamon and add one teaspoonful of vanilla; serve at once.

Mrs. G.

LEMON WATER ICE.

Four juicy lemons, one orange, one and one-quarter pounds of sugar, one quart of water; boil sugar and water together for five minutes, chip yellow rind from two lemons and one orange and boil with the sugar and water; let cool; add juice of lemons and oranges and freeze.

Mrs. K. H. G.

LEMON WATER ICE WITH MILK.

Six lemons, two oranges, two pounds of sugar, two quarts of water; mix, and last of all add one quart of rich milk and freeze.

Mrs. W. B. Johnston.

ORANGE WATER ICE.

To one gallon of water ice, take six oranges and four lemons, two and one-half pounds of sugar. Put sugar in freezer and pour on the water, then grate a little of the orange peel and squeeze the juice out of the oranges and lemons. Pour on one cupful of boiling water and strain through a cloth into the freezer and freeze.

CHERRY ICE.

Three pints of water, two and one-half pounds of sugar, one quart sour cherries (canned or fresh), juice of two lemons; boil water, juice of cherries and sugar together five minutes; let cool and add lemon juice, then freeze. When almost done add seeded cherries. When finished take out flyer and stir in with spoon well beaten whites of two eggs and three tablespoonfuls of sugar. Miss Irene Loucks.

CURRANT ICE.

Boil together for ten minutes, one pound of sugar, one pint of water; skim and cool, then add three cupfuls of currant juice and juice of two lemons. Turn into freezer and when half frozen add the whites of two eggs beaten to a stiff froth, and four tablespoonfuls of powdered sugar; freeze until very firm. Set aside for three hours before serving. A. E.

CAFE PARFAIT.

Add to one pint of cream two tablespoonfuls gelatine that has been soaked and dissolved; add half cupful of powdered sugar, quarter cupful of black coffee; put the cream in a pan of ice and with an egg beater whip until light; put this into an ice cream freezer or mould and freeze without stirring.

FROZEN FIG PUDDING.

Melt one-half cupful of sugar over the fire, stirring constantly, until light brown; add one-half cupful of boiling water and simmer for ten minutes; pour it over one pound of figs chopped into pieces, the size of a pea. Make custard with

one quart of milk, one-half cupful of flour, one cupful of sugar, yolks of three eggs; add one pint of cream and one tablespoonful of vanilla when cool. Freeze, and when nearly frozen, add the figs.

Mrs. E. V. Moulton.

FROZEN CHERRIES.

Stone a quart of rich, ripe cherries, adding to them a cupful of sugar and a gill of maraschino; let stand four hours. Make a rich custard by heating a quart of cream to boiling point. Beat twelve eggs without separating; beat until very light; now pour the heated cream, to which has been added sugar, in a gentle stream, whisked constantly; cool and freeze; when nearly done remove the dasher; add cherries and beat until finished.

CHERRY SHERBET.

One quart of water, one quart of cherries, two pounds of sugar; boil water, sugar and juice of cherries together five or ten minutes; let cool add cherries and juice of two lemons; add one-half glass of rum or wine, preferably port wine. When done remove flyer or stirrer and stir in the whites of two eggs beaten stiff.

Mrs. Eli Kohler.

CLARET SHERBET.

Boil together for five minutes two cupfuls of sugar and one pint of water; take from fire, add the grated rinds of two oranges, cover closely and steep for twenty minutes, then strain and chill; add the strained juice of three oranges, three cupfuls of claret and one tablespoonful of brandy and turn into a freezer. When frozen to

a mush add the whites of four eggs whipped into a stiff froth with four tablespoonfuls of powdered sugar; mix thoroughly and finish freezing, then pack and set aside for two hours.

GRAPE SHERBET.

Stem and wash the grapes, measure and add to them half the quantity of water. Cook over a slow fire until seeds can be readily separated from the pulp, then turn into a cheese cloth bag and let drip. For each pint, boil together one cupful and a half of sugar and one pint of water; cool, add the grape juice and one tablespoonful of lemon juice and turn into freezer. When half frozen add the whites of two eggs whipped to a stiff froth with two tablespoonfuls of powdered sugar; mix well and finish freezing. When firm, pack and set aside, serving in sherbet glasses.

MILK SHERBET.

Squeeze the juice of five or six lemons into two cupfuls of sugar; put the rinds with one pint of water on the fire and let simmer; then add to the sugar and juice. Scald two quarts of milk to which has been added two tablespoonfuls of corn starch and one cupful of sugar. When cold, freeze, and when it begins to harden, add the lemon juice.

Mrs. M. A. Stine.

ORANGE SHERBET.

One pound of sugar, juice of three large oranges and one lemon; let stand until sugar is dissolved; strain the juice and sugar; add two quarts of milk and freeze.

Mrs. Schroder.

PEACH OR RASPBERRY SHERBET.

One quart of crushed raspberries or peaches; (crushed peaches mashed fine in the syrup that is over them are fine); one quart of milk, one and one-half pints of sweet cream, two large cupfuls of white sugar, one tablespoonful of vanilla; boil the milk and pour over two well beaten eggs; let cool, then add it to the cream in which sugar and vanilla have been dissolved. Place in the freezer; let chill before turning and after it has begun to freeze stir in the fruit and finish freezing.

Mrs. Will Emmert.

PEACH SHERBET.

Dissolve one cupful of sugar in one pint of water; boil for three minutes and put away until cold, then add one pint of pulped peaches and two tablespoonfuls of lemon juice and freeze. When half frozen add the white of one egg, whipped into a meringue, with one tablespoonful of powdered sugar; finish the freezing; then pack and set aside for a few hours to ripen.

PINEAPPLE SHERBET.

Two pound can of grated pineapples or one large pineapple, one-half gallon of water, juice of six lemons, one and one-half pounds of granulated sugar; beat the whites of five eggs to a stiff froth and whip them into five tablespoonfuls of pulverized sugar, beat until smooth and velvety; add them to the other when it has begun to freeze. After being well stirred in, add one pint of rich cream and finish; also add one-half a box of gelatine, previously dissolved.

S.

WHITE VELVET SHERBET.

Juice of six lemons, and rind thinly shaved off of two soaked in the juice an hour; strain the juice and add enough sugar to make a stiff batter; it usually requires a cupful to each lemon; add three pints milk and turn at once into the freezer, turning slowly at first, and when it begins to harden turn more rapidly. This should stand at least two hours after freezing before serving. E.

ROMAN PUNCH.

One quart of water, one pint of sugar, rind of one lemon, boil five minutes; add the juice of three lemons and one orange; strain and cool. When half frozen add one-half cupful of rum or wine.

Candies

CHOCOLATE CARAMELS.

No. 1.—Three pounds of best brown sugar, one-half a pound of Baker's chocolate, one cupful of sweet milk, butter the size of an egg; boil five minutes, stirring constantly; beat until it begins to stiffen; add one tablespoonful of vanilla.

No. 2.—One-half a pound of Baker's chocolate, two and a half pounds of granulated sugar, one pint of sweet milk, one scant teaspoonful of soda, one tablespoonful of vanilla, piece of butter the size of an egg; boil until it hardens in water.
Miss Bressler.

No. 3.—One-fourth cake of Baker's chocolate, two cupfuls of granulated sugar, one cupful of milk or cream, one-half cupful of butter and one tablespoonful of molasses; boil until it hardens in water.

SUGAR CARAMELS.

One and one-half pounds of granulated sugar, one-half cake of Baker's chocolate, one small cup of milk, butter size of an egg; put all the ingredients together, boil over a hot fire for seven minutes, stirring constantly; take from the fire and beat until the caramel begins to sugar, then pour into buttered tins.
Mrs. J. S. Moul.

CREAM CHOCOLATE CANDY.

Whites of two eggs, four tablespoonfuls of sweet cream, two teaspoonfuls vanilla; stiffen with confectioner's sugar, until you can mould in any shape, and let stand to harden a little be-

fore putting on chocolate. One-half cake of Baker's chocolate melted and add enough melted paraffine, so that it will harden on candy as soon as dipped. J. M. Q.

CHOCOLATE CREAMS.

One cake of Baker's chocolate melted, two cupfuls of pulverized sugar, one cupful of water, one and one-half teaspoonfuls of corn starch; boil ten minutes and add vanilla; beat until stiff; roll in the melted chocolate, which should be kept over steam to keep it soft. Place on a buttered plate and cool. Miss E. L.

CREAM DATES.

No. 1.—Remove the stone from large dates and put in their place the following cream: Two pounds of XXXX sugar, whites of two eggs, add grated cocoanut, or any other desired flavor.

No. 2.—Two cupfuls of confectioners' sugar, one cupful of sweet cream; flavor to taste.

STUFFED DATES.

Select rich, dark dates that are in good shape; split one side and carefully remove the stone. In its place put quarter of an English walnut, wrap the date over it until it looks perfect; dip in granulated sugar and arrange on plate.

ENGLISH WALNUT CREAMS.

One pound of XXXX sugar, white of one egg, two tablespoonfuls sweet cream, one teaspoonful of vanilla; work all together until it has the consistency of dough, then mould into different shapes, pressing walnut kernels on the moulded cream; set aside to harden. Do not beat the white of the egg. Mrs. A. P. Frantz.

SALTED ALMONDS.

One pound almonds. Remove skins by plunging into boiling water. After mixing them with a tablespoonful of butter and one of salt, put them into a baking pan and bake until crisp, stirring often. They must be a golden brown when done. Peanuts may be prepared in same manner.

BUTTER SCOTCH.

No. 1.—Two cupfuls of brown sugar, butter the size of an egg, one-half cupful of water, one tablespoonful of vinegar; boil without stirring until it hardens; pour into buttered tins to cool; add peanuts if desired. Mrs. W. H. Wortring.

No. 2.—One teacupful of granulated sugar, one teacupful of best molasses, butter the size of an egg, vanilla to taste; boil until it hardens, then pour very thin into buttered tins to cool.
Mrs. F. G. Hobson.

No. 3.—One cupful of molasses, one cupful of brown sugar, one-half cupful of butter; boil until it is brittle when dropped into cold water. Stir into this one package of cocoanut.

Rhoda Swartz Myers.

PENUCHE (Mexican).

One and one-half pounds of brown sugar, one cupful of cream, butter the size of an egg, one teaspoonful of vanilla, boil until it will form a ball when dropped into cold water. Take off fire and beat until stiff; add two cupfuls of any kind of chopped nuts.

Rhoda Swartz Myers.

PENUCHE.

One cupful of sweet milk or cream, two cupfuls of brown sugar, butter the size of a walnut; boil until it spins a thread; stir while boiling. Remove from fire and beat until it begins to thicken, then pour over English walnuts.

Miss Minnie Lau.

FUDGE.

One cupful of milk, or milk and cream; two cupfuls of granulated sugar, one-quarter cake of Baker's chocolate, one teaspoonful of vanilla, butter size of a large walnut; let sugar and milk reach the boiling point, stirring occasionally to prevent burning, then add butter and chocolate; stir constantly until it sugars on side of pan, then add vanilla and take from fire and beat until it begins to thicken. Turn out in buttered tins and cut into squares.

Mrs. Chas. Bayler.

BROWN TAFFY.

Three cupfuls of brown sugar, butter the size of a walnut, one cupful of water, one cupful of molasses; add one-half teaspoonful of cream tartar just before pouring into the dish.

Mrs. Sheffer.

MOLASSES TAFFY.

Three cupfuls of brown sugar, one cupful of water, one cupful of baking molasses and butter the size of an egg.

Mrs. Sheffer.

VANILLA TAFFY.

Butter the size of an egg, three-fourths cupful of water, one-half cupful of vinegar and two cupfuls of sugar.

PULLED NUT CANDY.

One pint of baking molasses, one pound of brown sugar, one-half cupful of butter, one cupful of walnuts; boil until it hardens in water, then pour on a buttered dish. When cool enough pull until done; cut into sticks.

Mrs. W. H. Emmert.

SUGARED CORN. .

Pop corn until you have out four quarts. Boil two cupfuls of granulated sugar, one small cupful of water, piece of butter size of an egg; when it hardens in water, pour over the corn and stir until it becomes sugared.

Mrs. W. H. Emmert.

CANDIED ORANGE AND GRAPEFRUIT.

One cup sugar, one-half cup hot water, peel of one grapefruit; soak grapefruit rind one day and night, change water once. Put in sauce pan, cover with cold water and let come to a boil, drain and boil until soft, drain again and cut into strips. Make syrup of sugar and water, add a few strips of grapefruit peel at a time. Boil until clear, lift with fork and dip into granulated sugar.

Clara.

Beverages

BLACKBERRY WINE.

Simmer ripe blackberries over a slow fire until they break to pieces, and strain them. Take one quart of the liquid, add three quarts of water and three pounds of sugar; put in a jar, which will just hold the quantity; fill up every morning with fresh water, for about six weeks, then rack and bottle. Currant and grape wine can be made the same way.

DANDELION WINE.

No. 1.—Four quarts of dandelion blossoms, four quarts of boiling water, rind of two oranges, rind of one lemon; scald all in the evening, add pulp of a lemon and oranges in the morning; let it come to boiling point, then strain and add four pounds of white sugar. Leave to ferment, after which bottle. Mrs. Mann.

No. 2.—Two quarts dandelion blossoms, water to cover, boil and let stand over night. Next morning strain, add two oranges and one lemon, three pounds sugar, fill gallon jug with water.

E. I.

GRAPE WINE (Unfermented).

No. 1.—Five pounds of grapes, one quart of water, scald and strain; add one pound of sugar; heat to boiling point. Bottle and seal.

No. 2.—To five pounds of ripe, sound Concord grapes, put one quart of water, and scald in a porcelain kettle, (not boil); strain and add one pound of granulated sugar; heat just to boiling point; bottle and seal. Have bottles heated before filling.

Mrs. Sanders.

GRAPE WINE.

Pick the grapes from the stems, using only the perfect ones; mash as thoroughly as possible without crushing the seeds. Measure and place in a wooden vessel. To each gallon of mashed grapes take two gallons of water and let them stand for two days. Strain and measure. To every gallon of liquid add two and one-half pounds of granulated sugar. Stir frequently with a wooden spoon until the sugar is all dissolved, then cover with a thin cloth and let stand in a moderately warm place for six weeks. Draw it off carefully from the lees, wash and scrub out the vessel. Return the wine to it, cover as before and let stand for a month longer, then bottle and cork.

BLACKBERRY CORDIAL.

One quart of blackberry juice, one pound of sugar, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of ground nutmeg, one teaspoonful of allspice; boil fifteen minutes, or until a rich syrup; let cool and add one pint of best brandy. When quite cold, bottle.

Mrs. Geo. Hollinger.

PHILADELPHIA BEER.

Five gallons of water, two and one-half pounds of sugar, two tablespoonfuls of cream of tartar, two tablespoonfuls of ginger, one tablespoonful of allspice, one tablespoonful of cloves, one tablespoonful of cinnamon, a small handful of hops; put in two gallons of the water and boil; pour the hot water on the sugar, spice, cream of tartar and a few handfuls of bran. Put in a jar and let stand one-half hour, then put in the three gallons of hot water. When lukewarm

put in one pint of yeast and whites of five eggs. Cover and let stand over night; then strain; let stand one hour and bottle. Mrs. Hull.

CHERRY VINEGAR.

Six quarts of cherries, one quart of vinegar; let set three days, mash and strain. To every quart of juice add three-quarters of a pound of sugar; boil twelve minutes and bottle.

Mrs. Z. L. Bowman.

RASPBERRY VINEGAR.

To four quarts of ripe raspberries put enough vinegar to cover and let stand twenty-four hours. Then scald and strain, add one pound of sugar to one pint of juice; boil twenty minutes and bottle.

No. 2.—Over two quarts of raspberries pour one quart of good cider vinegar, and after covering it closely let it stand for forty-eight hours. At the end of that time, drain the liquid, pour it over a third quart of berries and set it aside for another forty-eight hours. Strain through a muslin bag, and to every pint of liquor add one pound of sugar; boil slowly for five minutes, then bottle. A teaspoonful to a glass of water is sufficiently strong. Mrs. W. L. G.

GRAPE JUICE.

Pick the grapes from the stem, place in a porcelain dish and mash to a pulp, if a fruit press is not obtainable. Drain off the juice, strain through cheese cloth; add one cupful of sugar to each quart of juice; heat to boiling temperature but do not allow it to boil. Fill immediately into glass jars or bottles and seal.

Mrs. E. H. Bitner.

EGG LEMONADE.

Allow one egg for each person; break into a glass; add a tablespoonful of shaved ice; cover closely with a tin cap or a saucer and shake up and down until very frothy; the same result may be obtained by using a bowl and a Dover egg beater. Add two tablespoonfuls of thick syrup (made from equal parts of water and granulated sugar; stir until sugar is dissolved, then boil for three minutes and set aside to cool), or powdered sugar to sweeten, the strained juice of a lemon and sufficient ice water to fill the glass; serve at once.

ICED COCOA.

Two cups sugar, one cup cocoa, two cups water, one-fourth teaspoon vanilla. Let mixture boil well. Remove from stove. When cold, add two tablespoons of mixture over cracked ice in tumbler and fill with cold milk.

Food for the Sick

AMERICAN CREAM.

One quart of milk, one-half box of gelatine four eggs, two tablespoonfuls of flavoring extract. Soak gelatine in milk for an hour; beat the yolks of eggs and add to the hot milk and gelatine, and let it thicken on the stove, but not boil. Beat the whites very light, add sixteen tablespoonfuls of sugar and flavoring extract; add this to the custard; take from the stove at once and stir well and put it in a mould, previously wetting it.

CHARLOTTE RUSSE.

One-half pound of lady fingers, one quart of sweet cream, three-fourths cupful of powdered sugar, two tablespoonfuls of vanilla. Split and trim the cakes and fit in the bottom and sides of a mould. Whip the cream to a stiff froth, after sweetened and flavored, fill mould; lay cakes closely together on top and set upon the ice until needed.

EGG FLIP.

Beat well together the yolks of four fresh eggs and the whites of two, with a tablespoonful of sugar; pour in boiling water, a little at a time, until you have added a quart; use brandy or rum, a small tumbler of it.

ARROWROOT BLANC MANGE.

Three cupfuls of milk, two and one-half tablespoonfuls of arrowroot, wet with cold milk; three-fourths cupful of sugar and vanilla. Mix the arrowroot with one cupful of milk; heat the

remainder to boiling; add the arrowroot, stirring constantly. When it begins to thicken, put in the sugar and cook ten minutes longer, stirring well. Take it off, beat well five minutes, flavor and put in a mould. Very nourishing for invalids and children.

BLANC MANGE.

Pour half a pint of cool water on half an ounce of gelatine; put it near the fire to simmer until perfectly dissolved. In the meantime whip one pint of cream, with less than three ounces of sugar, to a stiff froth, flavoring with extract of vanilla or lemon. When the gelatine is quite soft, and while lukewarm, pour the cream slowly in, beating constantly until stiff enough to drop from spoon. Pour into moulds.

PINEAPPLE MOUSSE.

One cup chopped pineapple, one cup sugar and a cup water. Cook these ten minutes and strain. In one cup of this hot juice dissolve one envelope Minute Gelatine (plain). When beginning to "jell" beat into it one cup cream well whipped. Canned pineapple may be used.

GELATINE.

To one box of gelatine add one pint of water and the juice of three lemons and rind of one. Let it stand an hour, then add three pints of boiling water, three gills of sherry wine and one and a half pounds of sugar. Strain and stand away to cool.

AMERICAN CREAM.

One pint milk, one envelope Minute gelatine (plain), yolks of two eggs beaten with two tablespoonfuls sugar and a little salt. When

the milk is boiling hot, stir in slowly the gelatine, then add the yolks, sugar and salt, and cook only a moment, stirring constantly. Remove from fire, stir in the whites, beaten with two tablespoonfuls sugar, and flavor to taste.

LEMONADE JELLY.

Slice very thinly three fresh lemons and two oranges, pour over them a pint of boiling water, cover closely for half an hour. While the orange and lemon are steeping have one and a half ounces of gelatine soaked in half a cupful of cold water. When quite soft, put in a porcelain-lined sauce pan, and pour over it the orange, lemon and water. Let it simmer for fifteen minutes; stir in a tablespoonful of white sugar and half a pint of good wine; let simmer two minutes, then strain.

ORANGE JELLY.

Melt a quarter of a pound of sugar in hot water and pour over it five ounces of orange juice pressed from fine, ripe fruit. In the meantime have three-quarters of an ounce of gelatine melted in a little water, and add to the syrup, boil for two minutes.

RICE PUDDING.

Thoroughly wash a coffee cupful of good rice pour over it a pint of water and let it simmer until the grains are well softened; then drain; put the rice in a pudding dish and pour over it one quart of new milk, a small piece of butter, a little salt and grated nutmeg or cinnamon; bake thirty minutes, or until same is well done. Stir frequently while baking.

TAPIOCA.

Take two tablespoonfuls of best tapioca; after washing carefully, soak it in fresh water over night; add a little salt, a pint of milk; simmer until quite soft, stirring frequently to keep from scorching. When done pour into a bowl and stir while cooling; sugar, a little nutmeg and a spoonful of wine may be added.

CHICKEN TEA.

Take the thigh and leg of a chicken, put in a covered sauce pan with a pint of cold water; set it over the fire to simmer for twenty minutes; skim it well, add a little salt, and strain. A piece of toast bread cut in small pieces with some of the boiling tea poured over it is quite nutritious.

EGG ALBUMEN.

White of an egg beaten very stiff in a goblet; add cracked ice and a little sugar and flavor with juice of an orange.

EGG AND MILK.

One egg beaten very lightly in a goblet; add to this a little sugar and fill the glass with milk and add a little crushed ice. Very nutritious.

EGG-NOG.

Take the yellows of four eggs and three tablespoonfuls of pulverized sugar and beat them to a cream; add a little nutmeg and beat well together, then mix in two ounces of best brandy and half a glass of Madeira wine; when this is well mixed stir in a pint and a half of rich milk. Have ready the whites of eggs beat-

en to a stiff froth, and beat them into the mixture, when it is ready for use.

TOAST WATER.

Toast a slice of stale bread quite brown, but do not scorch; while hot put it into a pitcher and pour over it a pint of boiling water; cover tightly and when cool pour off the liquid. A little orange or lemon put in the pitcher gives a pleasant flavor.

Mrs. I. C. Gable.

GRAPE JUICE SHERBET WITH WHIPPED CREAM.

One-fourth package lemon Minute gelatine (flavored) one quart water, one pint sugar, one pint grape juice, the juice of two lemons. Boil the water and sugar fifteen minutes; add the gelatine (flavored) and when cold, the grape and lemon juice, and strain into the can of the freezer; freeze as usual. Serve in cups with a spoonful of whipped cream on the top of each cup. If grape juice canned with sugar be used, less sugar will be required in the syrup. A forcing bag with star tube furnishes a means of disposing the cream attractively on the sherbet.

CHARLOTTE RUSSE.

Dissolve one envelope Minute gelatine (plain) in one-half cup hot milk and cool. Beat to a froth one cup cream and one-half cup sugar. Add the milk when beginning to thicken and flavor with vanilla, rose or almond extract. Stir until thick. Pour into a mould lined with delicate sponge cake and set on ice till ready to serve.

HOW TO PREPARE PLAIN JUNKET.

The whole story in a nut shell.

Drop one junket tablet and a tablespoonful of cold water into a cup and crush with a spoon to dissolve thoroughly.

Heat one quart of pure milk until lukewarm, about 98 degrees F.—no more; add sugar and flavor to taste and, if desired, a trifle of one of the junket colors. Add the dissolved junket tablet to the lukewarm milk and stir it in quickly.

Pour into junket glasses or saucers, or into one large dish. Let stand undisturbed in a warm room until firm. Remove carefully, without shaking, to a cold place or the refrigerator and let stand until time to serve. Serve with or without cream.

Miscellaneous

TO SCALD MILK.

Place the milk in a pan and stand it in another of hot water. As soon as a little skin is seen covering the top of the milk, it is sufficiently scalded.

TO MAKE a good tea or coffee the water should be used at the first bubble. Continued boiling causes the water to lose its gases and become flat.

TO KEEP lemons put them in a jar and cover with cold water; change the water each week and they will keep ripe and juicy one or two months.

TO REMOVE odor of cooking or frying fish; One teaspoonful of cloves, one teaspoonful of cinnamon, one-half cupful of vinegar; boil on the back of stove while fish is frying.

TO AVOID odor of cabbage in house: Put in boiling salted water; let come to a boil, after which put it on back of stove; uncover and simmer slowly until soft.

TO CLEAN BOTTLES.

For cleaning bottles nothing is better than egg shells. Make a good soap suds and mix with a handful of crushed egg shells not too dry. Put this into the bottle as hot as it is possible for the glass to stand; shake vigorously for a few minutes. If this fails to remove the lime mix shot with the egg shells and water. The albumen acts as a polisher.

TO PREVENT drain pipes from stopping; pour a hot solution of potash down the pipe every month or two.

TO PREVENT the unpleasant odor of paint: A fresh cut onion left in a room newly painted will remove greatly, if not entirely, the offensive odor of the paint.

PIE DISHES are very apt to crack after being used for milk puddings if washed in the usual way. To prevent this the dish should be soaked in cold water for a short time before being washed in hot water. To remove any stain, rub well with a little dry kitchen salt then rinse in clean water.

TO PREVENT moths in woolens and furs: Saturate bits of thick flannel with oil of turpentine. Wrap these up separately in clean woolen or cotton cloths to prevent the oil from injuring the articles among which they are placed. Three or four pieces of this flannel placed among woolen clothes or furs in a box or drawer will protect them from moths for five or six months.

The best ordinary cure and preventive for moths is gasoline poured on the furniture, clothing or article and then kept in a closed place.

COUGH SYRUP.

One handful of hoarhound leaves, four mullein leaves; cook in enough water to make a quart of tea. Strain through a cloth; add four tablespoonfuls of molasses and four tablespoonfuls of sugar; boil down to a pint.

FOR BURNS AND BED SORES.

Eight grains of sugar of lead, four grains of morphia; pulverize and mix with a small cupful of clean lard.

TO REMOVE discoloration caused by bruises: If the eye or any part be blackened by a fall or blow, apply a cloth wrung out of very warm water and renew it until the pain ceases. The moisture and heat liquify the blood and send it back to its proper channel. Use warm water or hot, but never cold water to a bruise.

Table of Weights and Measures

4 teaspoons of liquid.....	=1 tablespoon
4 tablespoons of liquid.....	= $\frac{1}{2}$ gill, $\frac{1}{4}$ cup, or 1 wineglass
1 tablespoon of liquid.....	= $\frac{1}{2}$ ounce
1 pint of liquid.....	=1 pound
2 gills of liquid.....	=1 cup or $\frac{1}{2}$ pt.
1 kitchen cup.....	= $\frac{1}{2}$ pint
1 heaping quart sifted flour..	=1 pound
4 cups of flour.....	=1 quart or 1 pound
1 rounded tablespoon flour..	= $\frac{1}{2}$ ounce
3 cups of corn meal.....	=1 pound
$1\frac{1}{2}$ pints of corn meal.....	=1 pound
1 cup of butter.....	= $\frac{1}{2}$ pound
1 pint of butter.....	=1 pound
1 tablespoon of butter.....	=1 ounce
Butter the size of an egg.....	=2 ounces
Butter the size of a walnut...	=1 ounce
1 solid pint of chopped meat..	=1 pound
10 eggs.....	=1 pound
A dash of pepper.....	= $\frac{1}{8}$ teaspoon, or 3 good shakes
2 cups of granulated sugar..	=1 pound
1 pint of granulated sugar..	=1 pound
1 pint of brown sugar.....	=13 ounces
$2\frac{1}{2}$ cups of powdered sugar..	=1 pound

General Information

If something you are cooking happens to scorch, set the kettle in cold water immediately and there will be absolutely no scorched taste.

When ironing handkerchiefs begin ironing in the middle. Ironing the edges first, causes the middle to swell out and makes it very difficult to iron and fold properly.

To boil cracked eggs, add a teaspoon of salt in the water and the eggs will cook without any of the white coming through the shell.

If you will rub soft bread crust over scorched cloth, the burn will disappear.

To make old lids of fruit jars look like new boil them in weak vinegar twenty minutes, then scrub them with soap suds.

To keep fruit cake moist put two apples in the box with the cake and when they begin to shrivel replace with fresh ones.

To take oil spots from woolen clothes or carpets, cover the spots with magnesia or buckwheat flour, letting it lay awhile. Brush off and apply again.

Iodine stains are easily removed by using boiling water immediately.

Announcement

The remainder of this book has been set apart for advertisements of value and merit.

All the articles and products represented are reliable and as we have used many of them personally we recommend them to your patronage.

THE EDITORS.

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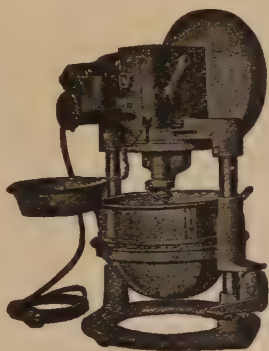
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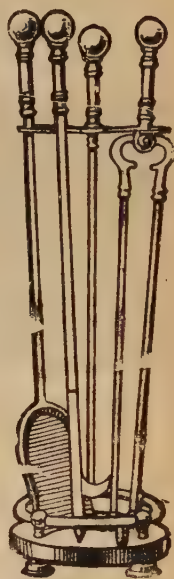
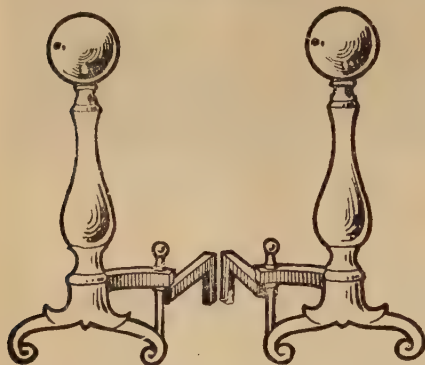
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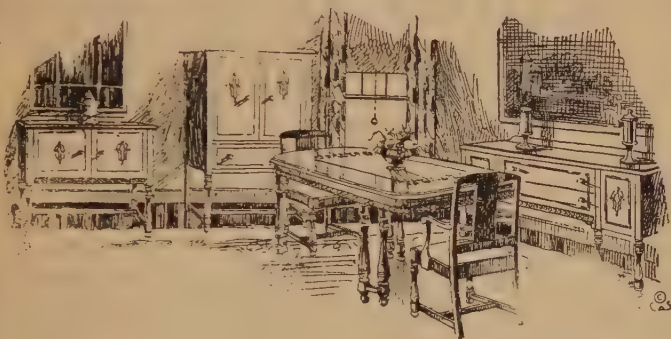
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You can reduce the mortality in your next batch of baby chicks to less than 10% if you start them on KEYSTONE Buttermilk Chicken Starter.

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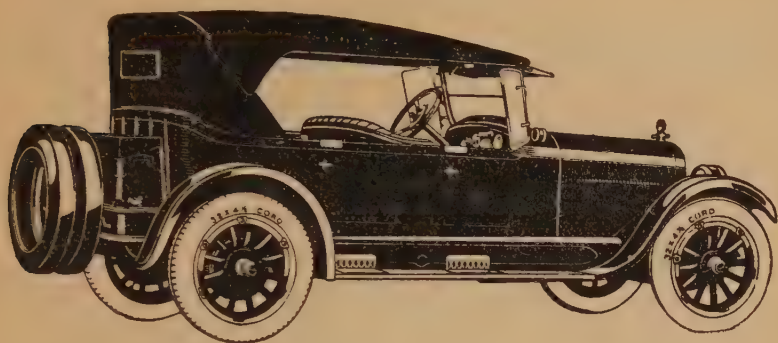
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